

# KOSTA BROWNE

## 2023 CHABLIS PREMIER CRU

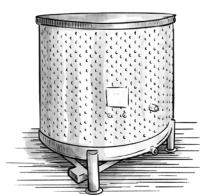
### PINOT NOIR

CLASSICALLY LEAN AND DISTINCT MINERALITY

Shaped by a radiant growing season, 2023 yielded fruit of remarkable depth and vitality—resulting in wines with finesse and the structure to age gracefully in the cellar. This vintage is a true expression of Burgundy and a defining moment for our series.

Chablis is renowned for its limestone-rich soils, layered with ancient marine fossils that impart Chardonnay with precision, minerality, and tension. Its Premier Cru vineyards, many cultivated since the Middle Ages, stand among the purest expressions of terroir-driven white wines, producing wines of clarity and unmistakable character.

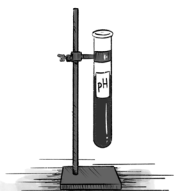
The 2023 Chablis Premier Cru captivates with aromas of white peach, wet stone, and a touch of fennel. On the palate, layers of citrus and orchard fruit are carried by taut acidity, leading to a finish of crystalline purity and saline freshness. Vibrant yet refined, this is a definitive expression of Chablis.



100%  
stainless steel



ABV  
12.9%



pH  
3.3

#### TASTING NOTES

**AROMA** Bright and pure, with peach, wet stone, flint, and a hint of fennel.

**PALATE** Focused and precise, with notes of kiwi and lemon zest, lifted by bright acidity and a mineral finish of crystalline freshness.

#### TECHNICAL DETAILS

**ÉLEVAGE** 5% new French oak, 95% stainless steel for 11 months, then 100% of the blend was aged in stainless steel for 2 months.

**ALCOHOL** 12.9% **pH** 3.3 **TA** 4.82 g/L

#### CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this **Chardonnay** between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55°F and 60°F, with 70% humidity.

