



Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with a truly mineral touch...

CHABLIS GRAND CRU VAUDÉSIR Vintage 2006



"The Richness"

Appellation :

Grape variety : Chardonnay 100%

Soil and sub-soil : Upper and Middle Kimmeridgian.
Alternating limestone and marl with fossilised *Exogyra virgula*.

Density : 5,500 to 6,500 vines/hectare.

Situation and exposure : In the village of Chablis, on the right bank of the Serein, between the Chablis Grand Cru vineyards of Les Preuses and Grenouilles.
Exposures south and south-west.

Average age of vines : 30 years.

Pruning system : Double guyot, one-way.

Vinification : Cold settling before fermentation.
Both yeast and malolactic fermentations in tanks.

Maturing : 20 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2006

from 19/11/2008, Réf.A

Pale straw-yellow colour, limpid and brilliant wine.

Partially developed bouquet with a blend of white-fleshed fruit and citrus notes accompanied by a hint of vanilla.

On aeration this presentation becomes purer yet deeper with fine mineral freshness.

Good aromatic length.

Good first impression in the mouth; rich, mellow and with fresh fruit flavours.

The remarkably developed strength is balanced by mineral freshness in a finish that is very long on the palate, based on a register of soft spices and a fresh note that is undeniably Chablisien.

Recommendation: A very good showing of a seductive Grand Cru with the typical ripeness of the vintage. It is a wine to appreciate from the present moment.