



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 PREMIER CRU LES LYS Vintage 2006



"Sensual and Harmonious"

Appellation : Chablis Premier Cru

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 : On the left bank of the Serein.
Village of Chablis, close to the Chablis Premier Crus Vaillons.
Exposure north-east.

Average age of vines : 25 years.

Pruning system : Double guyot, one-way.

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

Maturing : 15 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2006

from 02/12/2008, Réf.A

Pale golden yellow, bright and crystal clear.

The nose, still reserved, reveals gentle spices.

Airing definitely enhances the aromatic profile, bringing out a spectrum of flowery scents that mingle with spice.

Outstandingly fresh in the mouth, its lush fleshy roundness is counter-balanced by an all-pervading mineral edge.

The finish reveals a beautiful harmony of ripe fruit and gentle spice.

Recommendation: A wine hallmarked by lightness and elegance, superb with food.

www.chablisienne.com

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