



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 MONTÉE DE TONNERRE Vintage 2007



"Elegance and Breed"

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 right bank of the Serein, to the left of the Chablis Grands Crus vineyards. Villages of Fye and Chablis.

Exposure south-west.

Average age of vines : 25 years.

Pruning system : Double guyot, one-way.

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

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

Note tasting of vintage 2007

from 02/12/2008, Réf.A

Light yellow colour with hints of green, bright and crystal clear.

The nose just opening out, with a mineral freshness and lovely aromas of white fruit (peach, apple...) and gentle vanilla.

After a swirl it all becomes more complex, with smells of pear and orchard fruit highlighted by a light elegant touch of oak.

Really longlasting.

In the mouth, its whole substance vibrates with amazing verve. There is real depth and a lovely mineral finesse.

The slightly spicy finish is long and rich.

Recommendation: Showing great terroir, as yet in its youth, it needs several years' keeping to achieve perfection.

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