



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 BOUGROS Vintage 2006



"The Charm"

Appellation : Chablis Grand Cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Middle and upper Kimmeridgian with alternating chalky soil and marl rich in fossilized *Exogyra virgula* shells.

Density : 5000 to 6500 vines per hectare.

Situation and exposure : On the right bank of the Serein river, below the Grand Cru appellation Les Preuses in the commune of Chablis.

Exposure south-east.

Average age of vines : 30 years.

Pruning system : Double unilateral Guyot.

Vinification : Cold static sedimentation precedes the start of fermentation.

Alcoholic and malolactic fermentation both take place in small barrels.

Maturing : 20 months duration on fine lees, in both vats and small barrels.

Note tasting of vintage 2006

from 02/12/2008, Réf.A

Pale golden yellow, bright and crystal clear.

The nose has opened out, revealing hints of ripe fruit and spicy vanilla.

Its freshness comes through after swirling, followed by a floral and mineral touch.

Very on-going smell.

Beautiful ample mouthfeel, the lush roundness a balance to the lively acidity and mineral edge.

Deliciously full-bodied, with a light trace of oak on the finish.

Recommendation: Like all Grands Crus, it will repay a few years' keeping to bring out its full potential.

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