



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 BEAUROY Vintage 2007



### "Fleshy & Round"

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 side of the river «Le Serein »,  
villages of Beine, Poinchy et de Chablis.  
Exposure south-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 and small barrels.

Maturing : 12 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2007

from 04/03/2009, Réf.A

Golden yellow colour, limpid and brilliant wine.

Well developed bouquet with a harmonious blend of fruit and white flowers.

On aeration, we find a much deeper expression, combined with plenty of freshness.

Good aromatic length.

In the mouth there is an impression of good volume - even of fruit flesh, while throughout the tasting there is no hint of harshness.

An elegant finish with a touch of acid crispness to uphold the aromatic palette.

recommendation: A very appealing Chablis 1er Cru.