



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 L'HOMME MORT Vintage 2007



"Lively and Manly"

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, in the village of Maligny.
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 tanks and small barrels.

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

Note tasting of vintage 2007

from 08/12/2009, Réf.A

Straw yellow colour. Limpid and brilliant wine.

Open bouquet starting off with nice chalky minerality.

On aerating, fresh orchard fruits and lightly candied fruits become noticeable - but without any "heaviness".

Good aromatic persistence.

Very round in the mouth with flesh from very ripe fruit.

Excellent mineral build-up in the finish, accompanied by fresh fruit. Good length on the palate.

Recommendation: A Chablis 1er Cru that is all about pleasure.

www.chablisienne.com

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