



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 LA PIERRELÉE Vintage 2008



"Expressive and Fine"

Appellation : Chablis

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 : In the villages of Beine, Béru, Chablis, La Chapelle Vaupelteigne, Chemilly sur Serein, Chichée, Collan, Courgis, Fleys, Fontenay, Lignorelles, Ligny le Château, Maligny, Poilly, Préhy, Saint Cyr les Colons, Viviers and Villy.

Various exposures.

Average age of vines : 20 years.

Pruning system : Single Guyot, one-way.

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

Maturing : 6 months on fine lees, in tanks.

Note tasting of vintage 2008

from 09/01/2010, Réf A

A crystalline pale gold colour. Limpid and brilliant wine. A developed bouquet giving aromas of white fruit from the orchard and a very elegant touch of mineral reduction. On aeration, the mineral aspect becomes intense. Good aromatic tenacity.

Very nice "volume" in the mouth with a shining, crystalline mineral nature topped up with fresh orchard fruit. Brilliant, scintillating finish.

Recommendation: Remarkable elegant example of Chablis' terroirs.

www.chablisienne.com

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