



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 2008



"Fleshy and 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 and 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 2008

from 11/01/2010, Ref. A

Crystalline pale gold colour. Limpid and brilliant wine.
Partially developed bouquet with a very chalky, mineral touch.

On aeration the aromatic palette becomes richer thanks to notes of white-fleshed fruit and some mineral reduction.
Good aromatic length.

Seductive fleshiness in the mouth with flavours of yellow-fleshed fruit, peach in particular.

The finish is a blend of mineral tenseness and soft spices.

Recommendation: Good, gratifying Chablis 1er Cru - to drink without hastiness.

www.chablisienne.com

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