



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 LA SINGULIÈRE Vintage 2007



"Rich and Lively"

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 and left banks of the Serein, on the Chablis Premier Cru terroirs of Berdiot, Côte de Vaubarousse, Fourneaux, Vaucoupin, Vosgros, Beauregard and Côte de Jouan.
Exposures south-east and 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.

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

Note tasting of vintage 2007

from 08/12/2009, Ref.A

A pale yellow colour with green glints. Limpid and brilliant wine.

The bouquet is still discreet but combines dried herbs with a touch of mineral reduction in a beautifully pure style.

Good aromatic length.

Crystalline in the mouth with lively acidity. Nice balance between the latter and a fleshy roundness.

The finish is clearly marked by the freshness.

Recommendation: Perfect for an initiation of Chablis Premier Cru.

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