



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 2008



"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 2008

from 11/01/2010, Ref. A

Pale gold colour. Limpid and brilliant wine.

Developed bouquet with fresh citrus up front and white-fleshed fruit in the background.

On aeration, some slight mineral reduction makes itself known with an elegant touch of oakiness.

Good aromatic length.

Very fine acidity and good mineral tenseness in the mouth. The white-fleshed fruit accompanies this impression.

A finale of fresh fruit.

Recommendation: First-rate initiation to the Chablis 1er Cru of 2008.

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