



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 LES LYS Vintage 2007



### "Sensual and Harmonious"

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 bank of the Serein.  
Village of Chablis, close to the Chablis Premier Crus Vaillons.  
Exposure north-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.

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

Note tasting of vintage 2007

from 08/12/2009, Réf. A

Golden yellow colour with green glints, Limpid and brilliant wine.

Open bouquet in a floral register with light woody notes. On aerating, orchard fruits and citrus aromas make themselves known.

Good aromatic persistence.

Good expression in the mouth, backed up with enough volume. Fresh white-fleshed fruit flavours are elegantly revealed.

The finish is marked by the finesse.

Recommendation: Still marked by its youth, some years in the cellar will show the true potential.