



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 VAULORENT Vintage 2007



"Pure and Dense"

Appellation : Chablis Premier Cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Middle and upper Kimmeridgian with alternating chalky soil and marl rich in fossilized *Exogyra virgula* shells.

Density : 5500 to 6500 vines per hectare.

Situation and exposure : On the right of the Serein, to the right of the Chablis Grands Crus.

Villages of Poinchy and Fontenay near Chablis.

This Premier Cru, very big "climate" of the Chablis Premier Cru Fourchaume, is adjacent to the Chablis Grand cru Les Preuses. Exposure south-west.

Average age of vines : 30 years.

Pruning system : Double unilateral Guyot.

Vinification : Cold static sedimentation precedes the start of fermentation.

Alcoholic and malolactic fermentation both take place in small barrels and vats.

Maturing : 15 months duration on fine lees, in both vats and small barrels.

Note tasting of vintage 2007

from 08/12/2009, Réf. A

Straw yellow colour. Limpid and brilliant wine.

Open bouquet - although with some reserve - built on an aromatic range of ripe fruit, heightened by a hint of white flowers.

Magnificent on tasting, with a pure and clean mouthful of white-fleshed orchard fruits.

The finish is not fully revealed but there is a lot of promise.

Recommendation: As is often the case with this terroir, it is better to wait 4 or 5 years before appreciating the full glory.

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