



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 MONTÉE DE TONNERRE Vintage 2008



"Elegance and Breed"

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 bank of the Serein, to the left of the Chablis Grands Crus vineyards. Villages of Fye and Chablis.

Exposure 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 small tanks and barrels.

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

Note tasting of vintage 2008

from 21/05/2010, Réf. A

Light yellow colour. Limpid and brilliant wine.

Partially developed bouquet in a nice, floral register with a touch of vanilla. In the background there is a hint of fresh orchard fruits.

On aerating, a mineral freshness elegantly invades the senses.

Excellent aromatic persistence.

On tasting one finds lots of volume with a remarkable acid/mineral balance, along with fine floral flavours to complete the performance.

The finish is long and very mineral.

Recommendation: A great wine requiring patience.

www.chablisienne.com

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