



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 2003



### "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.  
Exposure 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 2003

from 07/12/2005, Réf.A

Opulent nose, acacia honey aroma.

Expressive nose, aromatic, with fresh fruit and ripe grapes.

The first impact is rich, matched by a really fresh clean finish.

A wine with definite presence, allying richness and verve.

Recommendation: To go with white meat or fish in cream sauces.