



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 MONTMAINS Vintage 2008



"Deep and Secret"

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.
Exposure south-east.

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 small barrels.

Maturing : 12 months on fine lees in tanks.

Note tasting of vintage 2008

from 05/08/2010, Réf.A

Straw yellow colour. Limpid and brilliant wine.

The bouquet is not yet fully developed but allows perception of a combination of floral notes, especially *seringa*, *acacia* and citrus.

Aeration reveals hints of oriental spices, notably *vanilla* and *curry*.

In the mouth it is profound, rich and intense while also marked by an extremely elegant mineral tenseness. The fattiness, which is both uplifted and enrobed by the minerality, leaves an overall impression of density.