



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 CÔTE DE LÉCHET Vintage 2008



"Sunlit and Ethereal"

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, in the villages of Milly and Chablis.
Exposure south-east.

Average age of vines : 25 years.

Pruning system : Guyot, double, one-way.

Vinification : Cold settling before fermentation
Both yeast and malolactic fermentations in tanks and small barrels.

Maturing : 12 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2008

from 05/08/2010, Réf.A

Golden yellow colour with hints of green. Limpid and brilliant wine.

One is charmed by the first sniff of the bouquet; a freshness dominated by lime-tree blossom followed by mint makes an energetic impact. We then perceive smoky and mineral notes.

While it is fleshy and unctuous in the mouth, we are impressed by the same sensation of energy and spirit. There are complementary flavours of white fruits and stone fruits.

This Cote de Léchet, coming from a reputed Chablis terroir is marked by a chalky mineral aspect - beautifully bringing together elegance and minerality.

Worth the wait.

www.chablisienne.com

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