



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 2008



"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 2008

from 05/08/2010, Réf.A

Pale yellow colour with green glints. Limpid and brilliant wine.

A bouquet of toasted bread, lemon and mineral reduction. Gracious and complex in the mouth, heightened by a soft, mineral texture. Leaves a sense of immediate pleasure and energy.

Truly great wine, demonstrating the finesse of its breeding; it reveals the prominence of its Premier Cru terroir, adjacent to the Grand Cru slopes (with blue clay and Kimmeridgian soils).

Overall impression : extremely fine.

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