



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 LES LYS Vintage 2008



### "Sensual and Harmonious"

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, close to the Chablis Premier Crus Vaillons.  
Exposure north-east.

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

Note tasting of vintage 2008

from 05/08/2010, Réf.A

Pale yellow colour with some very light hints of green.  
Limpid and brilliant wine.

The bouquet opens on aromas of verbena and honey, very quickly making way for the typical floral notes associated with the appellation.

The taste is marked by flavours of orchard fruits but with an acidulated framework and good length on the palate.  
The eye-opening freshness makes way for a long, soft, slightly spicy finish.