



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 GRAND CRU BOUGROS Vintage 2007



"The Charm"

Appellation : Chablis Grand 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 : 5000 to 6500 vines per hectare.

Situation and exposure : On the right bank of the Serein river, below the Grand Cru appellation Les Preuses in the commune of Chablis.

Exposure south-east.

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.

Maturing : 20 months duration on fine lees, in both vats and small barrels.

Note tasting of vintage 2007

from 05/08/2010, Réf.A

Pale golden-green colour.

The bouquet is somewhat closed but gives a discrete blend of floral and mineral aromas. The floral side suggests very noble aromatic notes; fennel, citrus and acacia. The mineral aspect evokes the dust from pebbles.

In the mouth, an impression of fattiness and depth arouses the taste buds.

This can be attributed to the fact that Bougros comes from deeper, richer clay soil and that is also less stony than the other Grand Crus.

Adorned with dried fruit and grilled almond flavours, the tasting draws to a close with a fresh finish that has good length.

To conclude: good balance, simplicity and power.