



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 LA SINGULIÈRE Vintage 2005



### "Rich and Lively"

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 right and left banks of the Serein, on the Chablis Premier Cru terroirs of Berdiot, Côte de Vaubarousse, Fourneaux, Vaucoupin, Vosgros, Beauregard and Côte de Jouan.  
Exposures south-east and south-west.

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

Note tasting of vintage 2005

from 07/11/2006, Réf.A

Pale yellow hue, clear and bright.

The nose is just opening out, with lovely aromas of fleshy white fruit ( peach, pear) rounded off with a delicate touch of vanilla. Very on-going after airing.

Rich mouthfeel, beautifully dense with a wealth of expression: fruit, citrus flavours, fine blossom, the whole underpinned by a mineral freshness.

A long finish denoting how beautifully ripe the harvest was.

Recommendation: A premier cru that can be enjoyed when still young.

[www.chablisienne.com](http://www.chablisienne.com)

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