



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 2004



"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 2004

from 21/08/2006, Réf.A

Light yellow colour with green glints.

Very fine bouquet with citrus freshness, especially lemon.

Balanced in the mouth with good expression of richness and fruits, heightened by the very pleasant note of acidic tension.

Lemony and mentholated flavour.

Light, elegant and lively finish. Great sensation of freshness.

Recommendation: Perfect with grilled fish or seafood platters.