



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 2005



"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 2005

from 27/11/2007, Réf.A

Light yellow colour with green glints.

Very fine bouquet with a touch of very fresh citrus.

Balanced in the mouth with good equilibrium between the richness and the fruit, brightened by a nice touch of acidic tension and a floral note which completes the ensemble.

An impression of soft complexity is noticed as the wine develops.

The final imprint is freshness and finesse.