



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 L'HOMME MORT Vintage 2004



"Lively and Manly"

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 bank of the Serein, in the village of Maligny.
Exposure 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 and small barrels.

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

Note tasting of vintage 2004

from 09/03/2007, Réf.A

Pale straw yellow with hints of green. Bright and clear.
Nose slightly closed showing a fresh bouquet of delicate floral scents, herbs and greenery.
Very good first impact which develops really good volume and a lively richness with a long mineral complexity.
The finish suggest a potential for ageing.

Recommendation: A wine with the potential to repay several years' keeping.

www.chablisienne.com

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