



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 2005



"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 2005

from 03/09/2007, Réf.A

Pale golden hue, clear and bright.

The nose, just opening out, reveals very ripe white fruit (pear, peach...), with a beautiful scent of flowers. After a swirl, the spectrum of fine aromas becomes ethereal and is long-lasting.

The first impact in the mouth is magnificent, with real purity, the freshness of new fruit (apricots, white peach) combining with the mineral edge to provide perfect balance between the lush roundness and the substance of the wine.

Almost endless long finish with the flavours of ripe grapes.

Recommendation: A really great Fourchaume will with tremendous ageing potential.