



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 MONTÉE DE TONNERRE Vintage 2003



### "Elegance and Breed"

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, to the left of the Chablis Grands Crus vineyards. Villages of Fy and Chablis.

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 small tanks and barrels.

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

Note tasting of vintage 2003

from 07/12/2005, Réf.A

Pale yellow colour with beautiful golden glints. Limpid and brilliant wine.

A rich bouquet with typically honey notes of a sunny vintage.

Full and round in the mouth, followed by aromas of Mirabelle plums, honey and vanilla which in turn give way to the final mineral notes that are so distinctive of the terroir.

Despite the great heat of 2003, this Chablis Premier Cru Montée de Tonnerre shows good freshness in the finish—thus explaining its great length.

Recommendation: To drink with delicate dishes; grilled fish, scallops etc.

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

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