



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 2005



"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 Fye 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 2005

from 05/01/2007, Réf.A

When young the nose often comes across as discreet, with a spectrum of floral scents, a touch of fruit and a mineral freshness. Overall, elegant, fine and longlasting aromas. Very assertive on the palate, it reveals a taut mineral drive with great finesse and elegance. The mineral edge gives way to a light floral touch and fully ripened fruit flavours. Lovely long finish that keeping enhances and prolongs.

Recommendation: An outstanding wine, especially when aged: discovering a 15 year-old Chablis Premier Cru Montée de Tonnerre from a first-rate vintage is an eye-opener of true pleasure.

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