



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 MONTMAINS Vintage 2003



### "Deep and Secret"

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.  
Exposure south-east.

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 small barrels.

Maturing : 12 months on fine lees in tanks.

Note tasting of vintage 2003

from 07/12/2005, Réf.A

Light straw-yellow colour, limpid and brilliant wine.  
Intense bouquet of fresh fruit and vanilla.  
Structured in the mouth and showing great future potential, both in richness and balance.

Recommendation: Worth waiting a few years.