



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 BEAUROY Vintage 2004



### "Charnel et Rond"

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 side of the river «Le Serein »,  
villages of Beine, Poinchy et de 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 tanks and small barrels.

Maturing : 12 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2004

from 21/08/2006, Réf.A

A lovely aromatic statement, a display of both power and subtlety.

Well-rounded first impact, dense with suggestions of fleshy white fruit like pear. Sharp on the palate (zest of citrus fruit) which gives the wine notable freshness and a lot of verve.

The finish has saltiness and a light touch of spice.