



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 VAULORENT Vintage 2003



"Pure and Dense"

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 of the Serein, to the right of the Chablis Grands Crus.
Villages of Poinchy and Fontenay near Chablis.
This Premier Cru, very big "climate" of the Chablis Premier Cru Fourchaume, is adjacent to the Chablis Grand cru Les Preuses. Exposure south-west.

Average age of vines : 30 years.

Pruning system : Double guyot, one-way.

Vinification : Cold settling before fermentation
Both yeast and malolactic fermentations in tanks.

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

Note tasting of vintage 2003

from 07/12/2005, Réf.A

Pale straw yellow, bright and clear.

Aromatic nose of fresh fruit, with a light, elegant touch of oak. Lasts well, the reserves of this year's sunshine coming through on the nose.

Remarkably fresh on the palate, with a wealth of flavour and lush roundness. Shows a very complex spectrum of aromas, including ripe fruit and a filigree of elegant oak. A strong but smooth feel on the palate but there is an underlying drive and force waiting to emerge.

Recommendation: Beautifully done winemaking of a magnificent terroir whose wine deserves to be left to develop its full expression over time.

www.chablisienne.com

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