



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 2004



"Pur et 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 2004

from 21/08/2006, Réf.A

Pale golden yellow, bright and clear.

Nose still reserved, its pallet just revealing refined plant aromas of greenery and flowers.

Beautifully positive in the mouth, centring on a taut mineral acidity balanced by a longlasting feel of lush roundness

Very long finish that keeping will perfect.

Recommendation: Should be laid down for some 3 to 5 years to allow this great Premier Cru terroir to gain full expression.

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