



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 2005



### "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 2005

from 27/11/2007, Réf.A

Pale golden yellow colour, limpid and brilliant wine.

The bouquet is usually discrete when this wine is young, but there is a suspicion of its potential strength which needs time to develop - along with a complex aromatic palette, very fine and lingering.

Full, rich and complete in the mouth. One feels the touch of a great soil.

The balance between richness and power, endowed by the ripeness of the grapes, combines perfectly with the mineral vibration of the land.

Very long finish focused on the fruit and mineral notes.