



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 GRAND CRU BOUGROS Vintage 2005



"The Charm"

Appellation : Chablis Grand Cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Middle and upper Kimmeridgian with alternating chalky soil and marl rich in fossilized *Exogyra virgula* shells.

Density : 5000 to 6500 vines per hectare.

Situation and exposure : On the right bank of the Serein river, below the Grand Cru appellation Les Preuses in the commune of Chablis.

Exposure south-east.

Average age of vines : 30 years.

Pruning system : Double unilateral Guyot.

Vinification : Cold static sedimentation precedes the start of fermentation.

Alcoholic and malolactic fermentation both take place in small barrels.

Maturing : 20 months duration on fine lees, in both vats and small barrels.

Note tasting of vintage 2005

from 10/05/2007, Réf.A

A crystalline pale golden colour - both limpid and brilliant. The bouquet is still «discrete» but it does give a full, fine and subtle range of aromas; white flowers (elderberry...), woodiness with light vanilla overtones and freshness.

Good length after some aeration.

Fresh and expressive in the mouth with a quite complex character and good balance between the mineral and acidic components. The whole palette is heightened by an aromatic touch of white fruit.

The finale is both mineral and finely oaked.

Recommendation: Still a young wine with a lot of potential, worth waiting a few years.