



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 2005



"Fleshy and Round"

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 2005

from 03/07/2006, Réf.A

Pale golden robe, limpid and brilliant wine

Open nose on a range of floral and fresh fruit aromas with a beautiful persistence.

Well-balanced mouth between the richness of the fatness and the mineral tension.

Finale of white fresh fruit with a slight and elegant woody touch.

Great length.

Recommendation: Perfect today and during several years.

www.chablisienne.com

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