



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 MONTÉE DE TONNERRE Vintage 2006



"Elegance and Breed"

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 bank of the Serein, to the left of the Chablis Grands Crus vineyards. Villages of Fye/Chablis.
Exposure south-west.

Average age of vines : 25 years.

Pruning system : Double guyot, one-way.

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

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

Note tasting of vintage 2006

from 16/05/2008, Réf.A

Pale yellow colour, limpid and brilliant wine.

Developed bouquet with a first impression of fresh fruit plus an exotic note.

On aerating, the mineral freshness takes over with more complex vegetal notes. Good aromatic length.

Complex and mouth-watering on tasting, like biting into fresh fruit. Soft spices also appear along with a mineral aspect of extreme finesse.

Very long finish.

Recommendation: Wine of great structure and perfect balance.

www.chablisienne.com

PETIT CHABLIS • CHABLIS • CHABLIS 1ER CRU • CHABLIS GRAND CRU • CHÂTEAU GRENOUILLES