



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 2006



"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 2006

from 06/11/2007, Réf.A

Pale golden colour with silvery glints. Limpid and brilliant wine.

Developed and appealing bouquet with a good range of fruit aromas : fresh citrus, white flowers, yellow-fleshed fruits and an exotic note.

On aerating, the density and freshness show their qualities. Very good staying power.

Very fleshy impression in the mouth, well rounded and resting solidly on the fruit and the freshness.

Long and soft finish, focusing on the fruit.

Recommendation: A wine made for de pleasure without moderation.

www.chablisienne.com

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