



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 CÔTE DE LÉCHET Vintage 2006



"Sunlit and Ethereal"

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 bank of the Serein, in the villages of Milly and Chablis.
Exposed south-east.

Average age of vines : 25 years

Pruning system : Guyot, double, 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 silver glints, limpid and brilliant wine.

Partially developed bouquet that expresses itself with a lot of finesse, slightly oaky aroma along with toast and floral notes.

On aerating, the nose opens up to a more powerful expression – but always on a baseline of finesse.

Rich and dense in the mouth with a mineral, slightly fruity strength that remains all through the tasting.

Very long finish, beautiful mineral aspect accompanied by soft notes of toasted bread and ripe apricots.

Recommendation: Magnificent Chablis character.

www.chablisienne.com

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