



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 LA SINGULIÈRE Vintage 2006



"Rich and Lively"

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 and left banks of the Serein, on the Chablis Premier Cru terroirs of Berdiot, Côte de Vaubarousse, Fourneaux, Vaucoupin, Vosgros, Beauregard and Côte de Jouan.

Exposures south-east and 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 tanks.

Maturing : 12 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2006

from 16/05/2008, Réf.C

Pale golden colour, limpid and brilliant wine.

Slightly open and discreet bouquet presenting a range of white fruit and a light touch of white flowers.

On aeration, this impression becomes richer and more intense with a particular tender highlight of vanilla. Very good aromatic length.

Fleshy but refreshing in the mouth with perfect balance between the mellowness and the mineral tension found throughout the revelation of this wine's personality.

A fine and long finish, centred on a good register of white fruit.

Recommendation: A very elegant and light Chablis 1er cru 2006 with character and typical Chablis balance.

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