



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 L'HOMME MORT Vintage 2006



"Lively and Manly"

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, in the village of Maligny.
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 tanks and small barrels.

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

Note tasting of vintage 2006

from 16/05/2008, Réf.A

Pale yellow colour, limpid and brilliant wine.

Developed bouquet with a register of orchard fruits.

On aerating, the aromatic palette evolves further with an exotic note accompanied by white flowers and lightly oaked vanilla. Good aromatic length.

Full and fleshy in the mouth, showing good fruit ripeness and dazzling mineral freshness, the density is remarkable. Long and fruity finish.

Recommendation: An outstanding Fourchaume with enormous potential to flourish.

www.chablisienne.com

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