



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 MONTMAINS Vintage 2006



"Deep and Secret"

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.
Village of 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 small tanks and small barrels.

Maturing : 12 months on fine lees in tanks.

Note tasting of vintage 2006

from 06/11/2007, Réf.A

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

The bouquet is still discrete but offers a delicately vegetal freshness.

On aerating the bouquet becomes more complex with a slightly noticeable mineral reduction.

Very good first impression in the mouth; rich with substance and a fullness balanced by a very fine mineral component.

The dazzling freshness and mineral aspect is quite noticeable all through the tasting of this wine.

The finish is, as yet, undefined but all the necessary elements are present.

Recommendation: Magnificent representation of the Chablis terroir.

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