



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 VAULORENT Vintage 2006



### "Pure and Dense"

Appellation : Chablis Premier Cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Middle and upper Kimmeridgian with alternating chalky soil and marl rich in fossilized *Exogyra virgula* shells.

Density : 5500 to 6500 vines per hectare.

Situation and exposure : On the right bank of the Serein river, to the right of the Grand Crus. From the Communes of Fontenay near Chablis and Poinchy. Adjacent to Chablis Grand Cru Les Preuses.  
Exposure south-west.

Average age of vines : 30 years.

Pruning system : Double unilateral Guyot.

Vinification : Cold static sedimentation precedes the start of fermentation.

Alcoholic and malolactic fermentation both take place in small barrels and vats.

Maturing : 15 months duration on fine lees, in both vats and small barrels.

Note tasting of vintage 2006

from 08/07/2008, Réf.A

Pale golden colour, brilliant, limpide wine.

Open bouquet revealing a palette of orchard fruits, heightened by a soft note of mild spices.

On aeration the freshness and the purity make their presence known. Aromas of ripe fruits and soft vanilla complete the composition.

Good length in the mouth.

Rich and quite powerful in the mouth but remarkably balanced by a structured fresh mineral element. The terroir has left its mark.

The final is long, beautiful arrangement, both fruity and complex.

Recommendation: Worth waiting a few years for the full, complex presentation.

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