



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 LA PIERRELÉE Vintage 2007



"Expressive and Fine"

Appellation : Chablis

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 : In the villages of Beine, Béru, Chablis, La Chapelle Vaupelteigne, Chemilly sur Serein, Chichée, Collan, Courgis, Fleys, Fontenay, Lignorelles, Ligny le Château, Maligny, Poilly, Préhy, Saint Cyr les Colons, Viviers and Villy.

Various exposures.

Average age of vines : 20 years.

Pruning system : Single Guyot, one-way.

Vinification : Cold settling before fermentation.
Both yeast and malolactic fermentations in tanks.

Maturing : 6 months on fine lees, in tanks.

Note tasting of vintage 2007

from 16/05/2008, Réf.A

Straw yellow colour with green glints, limpid and brilliant wine.

Developed bouquet with ripe citrus fruits and a note of mineral reduction, long lasting on aeration.

Very fresh on the palate with a perfect balance between the mellowness, the richness and the elegant acidic tension.

Very long mineral finish.

Recommendation: Showing very well at present, to be reviewed after bottling.

www.chablisienne.com

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