



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 CÔTE DE LÉCHET Vintage 2004



"Sunlit and Ethereal"

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, in the villages of Milly and Chablis.
Exposed south-east.

Average age of vines : 25 years.

Pruning system : Guyot, double, one-way.

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

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

Note tasting of vintage 2004

from 21/08/2006, Réf.A

Mineral bouquet with chalky notes.

Frank first impression, lively and rich.

Magnificent balance between the substance and the freshness; the sign of a good terroir.

Lots of identifiable Chablis character. Very pleasant finish.

Recommendation: For drinking as an aperitif or with delicate dishes such as lobster.