



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 NATURE Vintage 2006



"Deep and Lively"

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 7,500 vines/hectare.

Situation and exposure : In the village of Fleys, some 1.9 hectares grouping two plots: "La Vallée de Chigot" (0.65ha.), the second, contiguous with the Chablis 1er Cru Mont de Milieu, "Les Longues Raies" (1.25 ha.).

Exposure: La Vallée de Chigot: south-east, Les Longues Raies: north-west.

Average age of vines : 20 years.

Pruning system : Single Guyot and two-way double Guyot.

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

Maturing : 14 months on fine lees, in tanks and oak tanks.

Note tasting of vintage 2006

from 20/09/2008, Réf.A

Pale golden colour, limpid and brilliant wine.

The first aromas to be found are sweet vanilla and a light, spicy oakiness. On aeration the mineral strength and aromatic purity are strongly present.

Good aromatic length.

Remarkable density in the mouth with perfect balance for the vintage. This wine is profound with a fine and elegant mineral vibration. Very long finish.

Recommendation: A remarkable Chablis 2006 with all the characteristics of the terroir.

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