



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 2005



"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 2005

from 27/11/2007, Réf.A

Light yellow colour, Limpid and brilliant wine.
Partially developed bouquet presenting a range of ripe citrus fruits.

On aerating, the aromatic palette expands to give honey, soft vanilla and a fresh mineral note.

Good volume in the mouth with a lot of substance, accompanied by citrus flavours and a very delicate mineral touch.

Very long finish.

Recommendation: A wine with outstanding energy.