



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS 1^{ER} CRU BEAUROY Vintage 2015

"Fleshy and Round"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

DENSITY: 5,500 to 6,500 plants /ha.

SITUATION AND EXPOSURE: On the left side of the river "Le Serein", villages of Beines, Poinchy and Chablis. Exposure South-East.

AVERAGE AGE OF VINES: 25 years.

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

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

NOTE TASTING OF VINTAGE 2015 FROM 03/03/2017
-REF.A

Pale yellow colouring, limpid and brilliant wine.

The bouquet opens on subtle, slightly-toasted aromas alongside perfectly ripe white-fleshed fruit.

On aeration, a mineral freshness is more noticeable, accompanied by light, spicy notes.

Very good aromatic persistence.

Clear-cut first impression that has lots of yellow-fleshed fruit (esp. apricot) with elegant tension and a long, fruit-driven finish.

A magnificent representation of the Beauroy terroir.

