



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 CÔTE DE LÉCHET Vintage 2015

"Sunlit and Ethereal"

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 bank of the Serein, in the villages of Milly 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 OF 19/04/2017
-REF.A

Limpid and brilliant wine with pale gold colour.

The bouquet opens with aromas of white-fleshed orchard fruit, a hint of soft spice and fresh mineral notes.

On aeration, the aromatic range develops further alongside fresh, chalky-mineral intensity.

Good aromatic persistence.

Very textured in the mouth, revealing good balance between the chalky freshness, the purity of the fruit and a lengthy unfolding.

Magnificent chalky finish.

The terroir is perfectly presented in this eye-opening vintage.

