



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 GRANDE CUVÉE Vintage 2015

"Rich and Lively"

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 right and left banks of the Serein, on the Chablis Premier Cru terroirs of Berdiot, Côte de Vaubarousse, Fourneaux, Vaucoupin, Vosgros, Beauregard and Côte de Jouan. Exposures south-east and South-West.

AVERAGE AGE OF VINES: 25 years.

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

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 notes of just-picked orchard fruit and a touch of spice.

On aeration it reveals fresh minerality.

Very good aromatic persistence.

Fresh and balanced in the mouth with nice mineral tension and a lingering finish.

An alluring example of Chablis 1er Cru wine.

