



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 L'HOMME MORT Vintage 2013

"Lively and Manly"

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 bank of the Serein, in the village of Maligny. Exposure South-West.

AVERAGE AGE OF VINES: 25 years.

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

MATURING: 15 months on fine lees, in tanks and barrels.

NOTE TASTING OF VINTAGE 2013 FROM 04/02/2015
-REF.A

Gold-yellow colour. Limpid and brilliant wine.

A spicy and vanilla-rich first nose with slightly oaky notes.

A chalky mineral characteristic reveals itself on aeration.

Good volume in the mouth, which is dry and mineral in style with a nice chalky background.

The finish is long and concentrated – almost tannic.

From the Fourchaume vineyard; one of the most masculine terroirs.

