



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 2017

"Lively and Manly"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND ASPECT: On the right bank of the Serein in the commune of Maligny, at the far end of Les Fourchaumes. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks and barrels.

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

VINTAGE 2017 TASTING NOTE FROM 27/11//2019
-REF.A

Pale gold in colour with some silver highlights, a limpid and brilliant wine.

Opens with gentle spices, floral and noble vegetal notes.

On aeration, a nice little "mineral" music can be heard, accompanied by notes of fresh orchard fruit.

Persistent.

Fresh and tense in the mouth, balanced between acidity and minerality.

Mineral finish.

Still very young, but a fine example from the Fourchaume area.

