



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 GRAND CRU LES CLOS Vintage 2013

"The Secret"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

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

DENSITY: 5,000 to 6,500 plants/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the village of Chablis, between the Chablis Grands Crus Valmur and Blanchot. From the upper part of the Chablis Grands Crus Les Clos. Exposure South-East.

AVERAGE AGE OF VINES: 30 years.

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

MATURING: 20 months on fine lees, in tanks and barrels.

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NOTE TASTING OF VINTAGE 2013 FROM 18/03/2015  
-REF.A

Pale yellow colour. Limpid and brilliant wine.

Profound first nose; a fresh, mineral framework accompanied by oaky-vanilla notes.

On aeration, the complex floral character is joined by fruit aromas that are so typical of 2013 and finally some soft spices.

Good aromatic persistence

Very pleasing in the mouth; it has firmness, depth, freshness and minerality. It reveals great length in the mouth with a finish that, while still young, shows great potential. This is a lesson in soil and terroir.

A racy yet serious Chablis Grand Cru Les Clos.

