



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 LES LYS

Vintage 2013

"Sensual and Harmonious"

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. Village of Chablis, close to the Chablis Premier Crus Vaillons. Exposure North-East.

AVERAGE AGE OF VINES: 25 years.

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

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

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

Light yellow colour with light green glints.

Limpid and brilliant wine.

The first nose indicates a slight mineral reduction.

On aeration it opens somewhat, yet with restraint.

Very nice volume in the mouth with richness and the right amount of fruit.

A wine worth waiting for.

