



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 PREUSES

Vintage 2016

"The depth"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

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

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

SITUATION AND EXPOSURE: In the village of Chablis, on the right bank of the Serein, up the Chablis Grand Cru vineyards of Bougros. Exposure South-West.

AVERAGE AGE OF VINES: 30 years.

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

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

TASTING NOTES OF VINTAGE 2016 ON 01/10/2018
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially complex on the nose subtly revealing spices, vanilla and oak.

On aeration, fresh, yellow, ripe fruits are evident.
Great persistence.

Beautiful texture in the mouth, pure and well-expressed with a delicate oaky finish.

Length already present with more to come in the future.

The great terroir of Preuses expresses itself perfectly, appointments between 10 and 20 years ...

