



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 2017

"Profound"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,500 to 8,000 vines/ha.

SITUATION AND EXPOSURE: In the commune of Chablis above the Chablis Grand Cru Bougros. South-east and south-west exposure.

AVERAGE AGE OF VINES: 30 years.

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

MATURING: 14 months on fine lees, in tanks and barrels.

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VINTAGE 2017 TASTING NOTE FROM 25/11/2019  
- REF.A

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

Lightly vanilla on opening revealing notes of fresh yellow fruits.

A pleasant mineral touch is presented on aeration

Persistent.

Nice presence in the mouth, fresh and dense with a mineral framework accompanying notes of fleshy, candied fruits.

Concentrated mineral and spicy finish.

Beautiful wine requiring patience.

