



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<sup>ER</sup> CRU MONTÉE DE TONNERRE

Vintage 2015

"Elegance and Breed"

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 right bank of the Serein, to the left of the Chablis Grands Crus vineyards. Villages of Fye and Chablis. Exposure South-West.

AVERAGE AGE OF VINES: 25 years.

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

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

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NOTE TASTING OF VINTAGE 2015 FROM 10/04/2017  
-REF.A

Limpid and brilliant wine with pale gold colour.

The fine, complex bouquet opens with an ample, aromatic palette giving fruit, white flowers, soft spice and minerality. On aeration the mineral aspect becomes fresher and more intense. Good aromatic persistence.

Elegant and dense in the mouth with ripe fruit flavours caught in a remarkable « Kimmeridgian » mineral framework that is both powerful and vivid.

Very long lingering finish.

Wine that will defy time, from a great terroir and a memorable vintage.

