



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 VAULORENT Vintage 2016

"Pure and Dense"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Middle and upper Kimmeridgian with alternating chalky soil and marl rich in fossilized *Exogyra virgula* shells.

PLANTING DENSITY: 5,500 to 6,500 vines /ha.

SITUATION AND EXPOSURE: On the right bank of the Serein, to the right of the Chablis Grands Crus. Villages of Poinchy and Fontenay near Chablis. This Premier Cru, very big "climate" of the Chablis Premier Cru Fourchaume, is adjacent to the Chablis Grand Cru Les Preuses. Exposure South-West.

AVERAGE AGE OF VINES: 30 years.

VINIFICATION: Cold static sedimentation precedes the start of fermentation. Alcoholic and malolactic fermentation both take place in barrels and stainless steel tanks.

MATURING: 15 months duration on fine lees, in both vats and barrels.

VINTAGE 2016 TASTING NOTES FROM 28/11/2018
-REF.A

A limpid and brilliant wine, pale gold in colour.

On first opening, we find lightly vanilla and spiced white fruits.

On aeration, elements of earth take precedence with a complex freshness and fleshy fruit notes.

Great persistence.

Full and rich in the mouth with a fresh and elegant texture combined with notes of almond and ripe fruits.

The finish is yet to show itself.

Great potential for this Chablis 1^{er} Cru.

