



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 L'HOMME MORT

### Vintage 2018

### "Lively and Manly"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND ASPECT: On the right bank of the Serein in the commune of Maligny, at the far end of Les Fourchaumes. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks and barrels.

MATURING: Approximately 12 months on fine lees in tanks and barrels.

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VINTAGE 2016 TASTING NOTE FROM 03/09/2020  
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially fresh and deliciously floral on the nose, enhanced by a touch of minerality.

Becomes more intense on aeration.

Nicely fresh, taut and immediate in the mouth with fine precision.

Long, finely mineral finish.

A Chablis 1<sup>er</sup> Cru designed for keeping.

