



## GRAND CRU RESERVE DE L'OBEDIENCE 2007

1991 was the first vintage of the Reserve de l'Obédience, and the idea was simple: produce the ultimate Chablis Grand Cru Les Blanchots, without concession. Every aspect of the process is meticulously implemented to produce the best grapes – from pruning, to yield control, very light filtration and sealing screw caps – to ensure full respect of qualifications acquired in the vineyard. Annually in June, the gathering of the best wines of Chablis Grand Cru Les Blanchots is completed, selected from drums, tanks and vessels from the last harvest. Each is carefully selected to carve the perfect wine: late, racy, full, but with a powerful mineral complex and the ability to age 20 years or longer. Next year's portion of wines is fermented and matured in casks.

Vineyards are south/south-east exposed, on a Kimmeridgien hill with high slope. Old Blanchots vines ripe berries acquire unmatched minerality and aromatic richness due to protection from the late afternoon sun.

### ACCOLADES



### TASTING NOTES

|                           |  |  |
|---------------------------|--|--|
| <b>Eye</b>                | <b>Nose</b>  | <b>Palate</b>  |
| Light, clear and radiant. | Rich, complex and buttery. A percussive of aromas. | Intense and finely polished. A sharpness expressed by the fruit. Sublime finish. |

### APPELLATION



Chablis

### VARIETAL

100% Chardonnay

### TOTAL ACIDITY

4.0 g/L

### ALCOHOL

12.7%

### pH

3.2

### UPC

0-87236-41116-9

### SUGAR

2.8 g/L

