

# TASTING OUR WINES...

## GLASSES

Choose a crystal or a crystal-clear glass with a stem. The bowl of the glass should have a wide enough belly to provide a broad wine-air interface, then narrow towards the rim to enclose and concentrate the aromas. Also, it gives a much more pleasurable feel if the glass has a very fine rim.

## CARAFE

Once they get to five years of age, all our wines, from Petit Chablis up to Château Grenouilles, benefit from decanting. We recommend that you pour the wine into a carafe an hour or two hours before serving it at the right temperature.

## SERVING TEMPERATURE

- A young Chablis needs to be served slightly cooler than a mature Chablis.
- A Petit Chablis needs to be served slightly cooler than a Grand Cru Chablis.

Temperature is a subjective notion that can vary with each person's sensitivity, with the season, or the temperature of the tasting venue... Even so, all our wines should be served at between 10°C - 14°C.

## THE THREE AGES IN THE LIFE OF OUR WINES...

- The age of fruit, 1 to 3 years after harvesting. The aromas, emerging soon after the harvest, are redolent of fermentation and ripe grapes, the terroir just there in filigree.
- The age of flowers, 4 to 5 years for a good year and more than 10 for great vintages. Fruit still present, subtle aromas of flowers and greenery, slightly honied lush roundness. The terroir begins to make itself felt.
- The age of the mineral touch, from the earliest days to 10 years and beyond, depending on the vintage. A true expression of its terroir, hallmarked by the intense, impressive mineral underlay.