

AGEING CHABLIS

La Chablisienne produces wines whose magnificence is amplified by the passage of time. Factors to bear in mind are the terroir, the vintage, the conditions where the wine is laid down (ideally: bottles on their side in a calm quiet place, at a fairly constant 12°C - 15°C temperature, with 80% humidity).

Ageing a wine is a relative matter, not an absolute. Certain of our wines blossom wonderfully in their early years whereas others achieve their full splendour after decades.

Average keeping times after the harvest:

PETIT CHABLIS

- Pas si Petit, 2 to 4 years

CHABLIS

- La Pierrelée, 4 to 5 years
- La Sereine, 4 to 5 years
- Les Vénérables -Vieilles Vignes-, 5 to 10 years

CHABLIS 1^{ER} CRU

- La Singulière, 4 to 7 years
- Montée de Tonnerre, 10 to 20 years
- Mont de Milieu, 10 to 20 years
- Les Fourneaux, 7 to 10 years
- Montmains, more than 10 years
- Vaillons, 4 to 7 years
- Côte de Lechet, more than 10 years
- Beauroy, 4 to 5 years
- Fourchaume, more than 10 years
- Vaurent, 10 to 15 years

CHABLIS GRAND CRU

- Les Preuses, more than 15 years
- Vaudésir, 10 years
- Les Clos, 10 to 15 years
- Blanchot, 10 years

CHÂTEAU GRENOUILLES

- Le Fief de Grenouilles, 10 years
- Château Grenouilles, more than 15 years