



Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with a truly mineral touch...

CHABLIS GRAND CRU CHÂTEAU GRENOUILLES Vintage 2007



"The Legendary"

Appellation : Chablis Grand Cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Upper and Middle Kimmeridgian.
Alternating limestone and marl with fossilised *Exogyra virgula*.

Density : 5,000 to 6,500 vines/hectare.

Situation and exposure : In the village of Chablis, on the right bank of the Serein, on the upper part of the Chablis Grand Cru vineyards of Grenouilles.
Exposure south-west.

Average age of vines : 40 years.

Pruning system : Double guyot, one-way.

Vinification : Cold settling before fermentation.
Both yeast and malolactic fermentations in tanks and small barrels.

Maturing : 20 months on fine lees, in tanks and barrels.

Note tasting of vintage 2007

from 05/08/2010, Réf.A

The green glints playing within the pale yellow depths capture the light and confer a wonderful brilliance to this wine.

The bouquet is dominated by honey, vanilla and oriental aromas, thus hinting already at a truly great wine. The first impression in the mouth is enrobed in mellowness, richness and strength. There is also a refreshing counterpart of structured acidity and minerality.

This powerful balance, the mark of one of Chablis' greatest terroirs, is equally the result of the age of the vines, the perfect ripeness of the grapes and the low yield. It is often said in Chablis that Grand Cru Grenouilles epitomises the combined character of all the other Grand Crus together.

Exceptionally long keeping qualities, it will provide pleasure during all its lifetime.

www.chablisienne.com

PETIT CHABLIS • CHABLIS • CHABLIS 1ER CRU • CHABLIS GRAND CRU • CHÂTEAU GRENOUILLES