



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 LE FIEF DE GRENOUILLES Vintage 2003



"The Mineral Purity"

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, between the Chablis Grands Crus Vaudésir and Valmur, on the first part of the Grenouilles hill.
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 2003

from 05/01/2007, Réf.A

Pale gold. Bright and clear.

Nose slightly closed but the great amount of sunshine this year comes through, with a range of aromas going from very ripe apricot and yellow peach to fine, light liquid honey. Long-lasting aromas on airing.

Light, elegant, fine on the palate with exceptionally well-defined flavours of apricot and yellow peach.

Lively balance and a very promising long finish.

Recommendation: Can wait several years but will already give real pleasure now.

www.chablisienne.com

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