



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 2004



### "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 2004

from 16/04/2007, Réf.A

Pale straw yellow with a hint of green. Bright and clear.  
Nose slightly closed, fine and elegant, displaying a lovely spectrum of aromas: delicate flowery scents, unobtrusive mint, light vanilla, long-lasting after airing.

In the mouth a sensation of lush fullness and lively fraîcheur with exceptionally well-defined flavours of ripe fruit. Prolonged, complex finish with a mineral edge, beautiful crystal-clear length.

Recommendation: Perfect in 4 or 5 years.

[www.chablisienne.com](http://www.chablisienne.com)

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