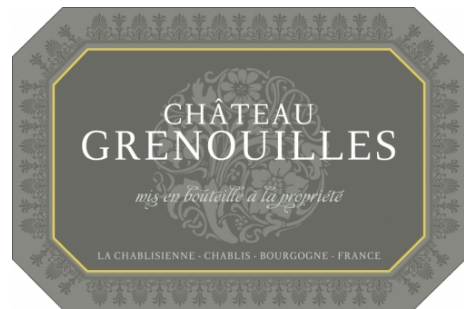




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

## CHABLIS GRAND CRU CHÂTEAU GRENOUILLES Vintage 2003



### "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 small barrels.

Note tasting of vintage 2003

from 09/03/2007, Réf.B

Light gold, bright and clear.

Richly aromatic, revealing a remarkable, subtle medley of ripened fruit, gentle vanilla, slight oakiness, delicate flowers and citrus fruit..

Persistent aromas after airing.

Depth of flavour and intensity in the mouth, really lush, with very clear-cut fruity flavours enlivened by a gentle freshness.

Never-ending finish.

Recommendation: Its sunlit style can be enjoyed now but its mineral evolution will need several years wait.

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

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