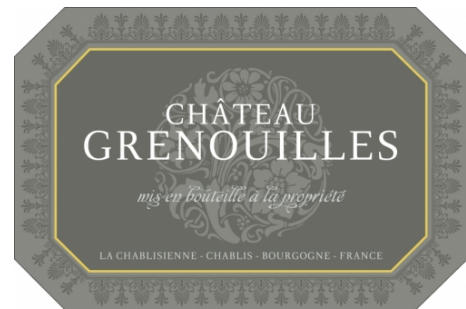




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

CHABLIS GRAND CRU CHÂTEAU GRENOUILLES Vintage 2004



"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 2004

from 09/03/2007, Réf.A

Light gold, bright and clear.

Still discreet, the nose gives an impression of finesse with an elegant freshness emerging. Airing leads to flowery scents and aromas of apple, pear and peach, with a lasting hint of vanilla coming through.

In the mouth, the opening impact and development are stamped with a complex combination of lush fullness and taut acidity with a mineral edge. Its very clear-cut fruity flavours, well-defined aromas and an austere style make this wine a truly outstanding Chablis.

Very long finish with an elegant mineral touch.

Recommendation: To be put aside in the cellar for a few years.

www.chablisienne.com

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