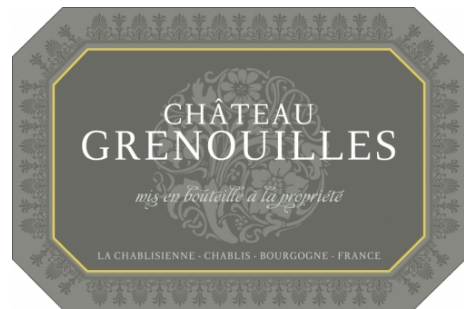




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

CHABLIS GRAND CRU CHÂTEAU GRENOUILLES Vintage 2005



"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 2005

from 10/05/2007, Réf.A

Pale golden yellow, bright and clear.

The nose, still reserved, reveals gentle flowery scents in delicate harmony with ripe fruit, a soupçon of vanilla and soft spiciness, combining to leave an impression of liveliness and maturity.

Very on-going after airing.

Outstanding volume in the mouth, dense with tremendous energy and fervour.

Overall it harbours the authentic Chablis concentration that time will fully reveal.

It has a still youthful finish, harbinger of a sublime future.

Recommendation: The nec plus ultra – unrivalled wine.

www.chablisienne.com

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