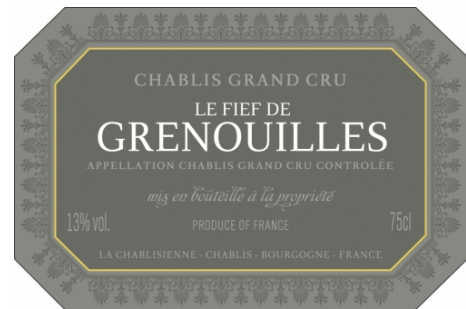




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

## CHABLIS GRAND CRU LE FIEF DE GRENOUILLES Vintage 2006



### "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 2006

from 10/09/2008, Réf.A

Perfectly brilliant wine with a pale golden colour and delicate green glints.

The bouquet is slightly closed at present but hints at good roundness. The balance between the ripe white-fleshed fruit aromas and the noble oakiness coming from fermentation and ageing in small barrels is ideal. The complexity just keeps building with aeration. In the mouth one finds a perfectly balanced wine with a full and elegant structure. The mineral impression develops elegantly throughout the tasting.

Recommendation: This wine is undoubtedly the expression of a great terroir produced in a vintage of exceptional ripeness.

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

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