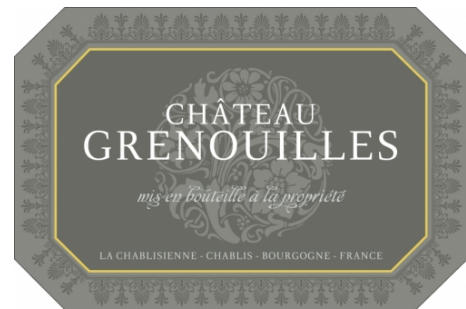




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

CHABLIS GRAND CRU CHÂTEAU GRENOUILLES Vintage 2006



"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 2006

from 06/10/2008, Réf.A

Pale yellow colour with golden glints, limpid and brilliant wine.

The bouquet is undeveloped – even holding back. There are, however, hints of something lightly toasted.

On aeration soft spices are noticeable.

Very good first impression in the mouth with a fine, mature, clean, elegant and very pure structure. The mineral quality stands out throughout the whole experience.

A very long and very elegant finish.

Recommendation: A very good example of the vintage, worth waiting a few years for a more complete showing of the potential.

www.chablisienne.com

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