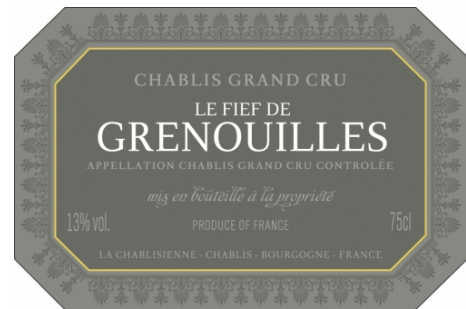




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

CHABLIS GRAND CRU LE FIEF DE GRENOUILLES Vintage 2002



"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 2002

from 15/10/2007, Réf.A

Pale gold colour, limpid and brilliant wine.

The bouquet is still discreet but it allows a glimpse of good finesse, purity and smells of fresh white-fleshed fruits.

Good "volume" in the mouth; intense composition that has both freshness and finesse.

The slightly spicy oakiness completes the spectrum while the fruitiness waits until the finale to make itself known.

This is a Chablis Grand Cru Grenouille possessing balance and elegance.

Recommendation: A very fine wine that will be at its best in 4 or 5 years.

www.chablisienne.com

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