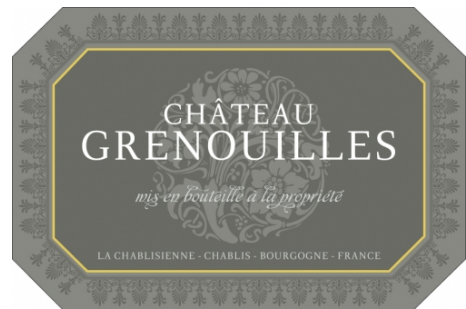




Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with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

## CHABLIS GRAND CRU CHÂTEAU GRENOUILLES Vintage 2002



### "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.  
Exposed south-west.

Average age of vines : 40 years.

Pruning system : Guyot, double, 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 26/10/2007, Réf.A

Light yellow, limpid and shiny wine.

Some delicate notes of floral aromas, of fruits and also some spicy touches

In mouth, it reveals a large palette of aromas marked by mineral notes, with a superb length.

Recommendation: A wonderful vintage, representative of the uniqueness of the Château Grenouilles.

Drink it for an exceptional occasion.

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

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