



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHÂTEAU GRENOUILLES CHABLIS GRAND CRU Vintage 2013 "The Legendary"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

DENSITY: 5,000 to 6,500 plants /ha.

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.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks and barrels.

MATURING: 20 months on fine lees, in tanks and barrels.

NOTE TASTING OF VINTAGE 2013 FROM 18/03/2015
- REF.A

Pale yellow colour with some silver glints. Limpid and brilliant wine.

The first impression in the bouquet is deliciously floral; it reveals itself slowly and endlessly.

The aromatic intensity builds with aeration, while adding freshness and some mineral reduction. All the while there is natural elegance and density.

Great aromatic persistence.

Exceptional balance in the mouth combines aromatic freshness, minerality and fine acidity. The density is outstanding and the finish is long, yet somewhat restrained.

Château Grenouilles is extraordinary in this vintage.

