



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 2017 "The Legend"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,000 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis, between the Chablis Grand Crus Vaudésir and Valmur. South-west exposure.

AVERAGE AGE OF VINES: 40 years.

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

MATURING: 14 months on fine lees, in tanks and barrels.

VINTAGE 2017 TASTING NOTE FROM 25/11/2019

- REF.A

Pale gold in colour with silvery highlights, a limpid and brilliant wine.

Great finesse on the nose with subtle floral and yellow fruit notes.

When aerated, becomes deliciously mineral.

Very persistent.

Dense, tight and concentrated revealing itself beautifully on the palate with pure fleshy fruit on a complex mineral framework.

Pure and elegant finish.

A magnificent and extremely rare Château Grenouilles 2017.

