



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 2018 "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.

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VINTAGE 2018 TASTING NOTE FROM 27/08/2020  
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Fine, fresh and elegant on opening, lightly oaked with notes of white flowers.

Becomes more intense on aeration with a fine mineral freshness.

Long-lasting.

Full and complex in the mouth with remarkable volume and a palette of dried and ripe fruits.

The texture has great finesse.

Long finish still to come.

Château Grenouilles with great potential.

