



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 2020 "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 2020 TASTING NOTE FROM 21/03/2022

- REF.A

Pale gold in colour, limpid and brilliant with light silver reflections.

Initially elegant on the nose, very fresh and floral (jasmine, honeysuckle) with light citrus notes.

After aeration, slight notes of vanilla and brioche accompany aromas of lightly stewed ripe fruit.

The palate is full, structured and balanced.

The finish is slightly toasted with a nice salinity and good length. The whole is a beautiful expression of the terroir from which it was born.

A Grand Cru with brilliance and great aging potential.

Food and wine pairings: Flambéed langoustines, scallop tartare or carpaccio, roast pike-perch fillet and even for dessert with a millefeuille.

