

LA CHABLISIENNE

Château Grenouilles 2013

Chablis Grand Cru

\$396.00

* Suggested retail price









TASTING NOTES

Pale gold color, limpid and brilliant wine. Fine, elegant and fresh nose with notes of white flowers and a light woody note. With ventilation, becomes more intense and pure with a beautiful mineral freshness. Full and complex on the palate, the volume is remarkable with a fresh palette of dried fruits and ripe fruits. Pairings with lobster, foie gras and caviar.

PRODUCT NOTES

On the right bank of the Serein. Municipality of Chablis. Between the Chablis Grand Cru Vaudésir and Valmur. Southwest exposure. The first vines at the bottom of this hill were near the river, where amphibians came to keep company with the winegrowers.

PRODUCTION NOTES

Static cold settling before the start of fermentation. Alcoholic and malolactic fermentation in barrels and vats. Duration 14 months on fine lees, in vats and barrels.

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