

## CHABLIS GRAND CRU "CHATEAU GRENOUILLES" 2013

### LA CHABLISIENNE

The story began back in 1923 under the leadership of Abbé Balitrand, several winemakers decided to join forces to better withstand the economic difficulties of the time. Together, in the heart of the Chablis vineyard in Burgundy, they created a cooperative winery to market their wines until the mid-1950s, the members of the cooperative delivered their production to La Chablisienne, which was then responsible for creating the assemblages and for sales, mainly to wholesalers. However, la Chablisienne wanted to go much further and create a style of its own. So, it was decided that the harvest would be delivered in the form of must, a particularity that has become the trademark of the house and gives it total control over the winemaking processes.

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#### TERROIR

Middle Kimmeridgian. Alternating limestone and marl with fossilised "Exogyra virgula".

#### GRAPE VARIETY

100% Chardonnay

#### SERVICE TEMPERATURE

10-12°C

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#### WINEMAKING

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

#### ALCOHOL

13%

#### TASTING NOTES

In the mouth the effect is very flattering, the indication of a year of good ripe fruit. Its richness carpets the palate while the spicy fullness satisfies the taste buds.

#### FOOD PAIRING

Fish sauce, trout with almonds, chicken with cream, frogs legs, Burgundy snail.

