Wijnfiche

Château Grenouilles - Grand Cru | Chablis Grand Cru France (CHABLIS) — 2021

Vinification

Static cold settling before fermentation begins. Alcoholic and malolactic fermentations in barrels and tanks. Aging duration approximately 14 months on fine lees, in barrels and tanks.

Taste

Pale gold robe, clear and brilliant with silver reflections. The initial nose opens with citrus notes (lemon, bergamot) mixed with light fresh vegetal notes (honeysuckle). The overall impression is fresh and delicate. Fruit notes intensify after oxygenation, as well as more iodine, mineral notes. The palate is balanced, with well-integrated woody notes that bring sweetness and volume. The finish is spicy (hints of white pepper), powerful, and persistent. Shows excellent aging potential.

Food pairing

Lobster 'Belle Vue' | Fish - seafood | Pasta - with fish | Fish - sole | Salmon - smoked

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 10-12 °C
Taste profile: Mineral acidic

