



CHÂTEAU GRENOUILLES GRAND CRU 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Sitting in the middle of the Colline des Grand Crus (hill of the Grand Crus) on the right bank of the Serein River, Grenouilles is the smallest of the Grand Crus and La Chablisienne owns over 75% of this climat. The name, which dates from the early 14th century, is a reference to the frogs that visit the vineyard from the Serein in the spring. Geology together with its excellent exposure deliver optimum ripeness and phenolic maturity, which yields generous wines with finesse, precision and strength—a complex tension gilded with minerality.

VINTAGE NOTES

The 2021 vintage can be characterized as a heroic effort for a historically low yield (less than 70% of normal). Mild winter weather led to early budding, which resulted in disastrous losses in April due to extreme frosts. Vines recovered in the summer, but wet weather increased mildew pressure and winegrowers put tremendous attention on maintaining healthy berries, engaged in meticulous sorting at harvest and used great technical skill to make wines. The vintage ultimately delivered small quantities of elegant, aromatic wines with hallmark tension owing to the cooler season.

TECHNICAL DETAILS

Appellation: Chablis Grand Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein at the center of the hill of Grand Crus; southwest exposure; 7.5 hectares of 9 hectares are owned by La Chablisienne

Certification: 100% Terra Vitis

Soil: Kimmeridgian, with marls and marl limestone, and fossilized oyster shells

Vine Age: 40 years average; oldest vines planted in 1945

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in 228L oak barrels (up to 40% new oak)

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Opens with fresh and delicate lemon, bergamot and honeysuckle, which transition to mineral, saline notes providing a powerful, rich, balanced palate that finishes with good length and subtle white pepper notes.

