

CHABLIS GRENOUILLES

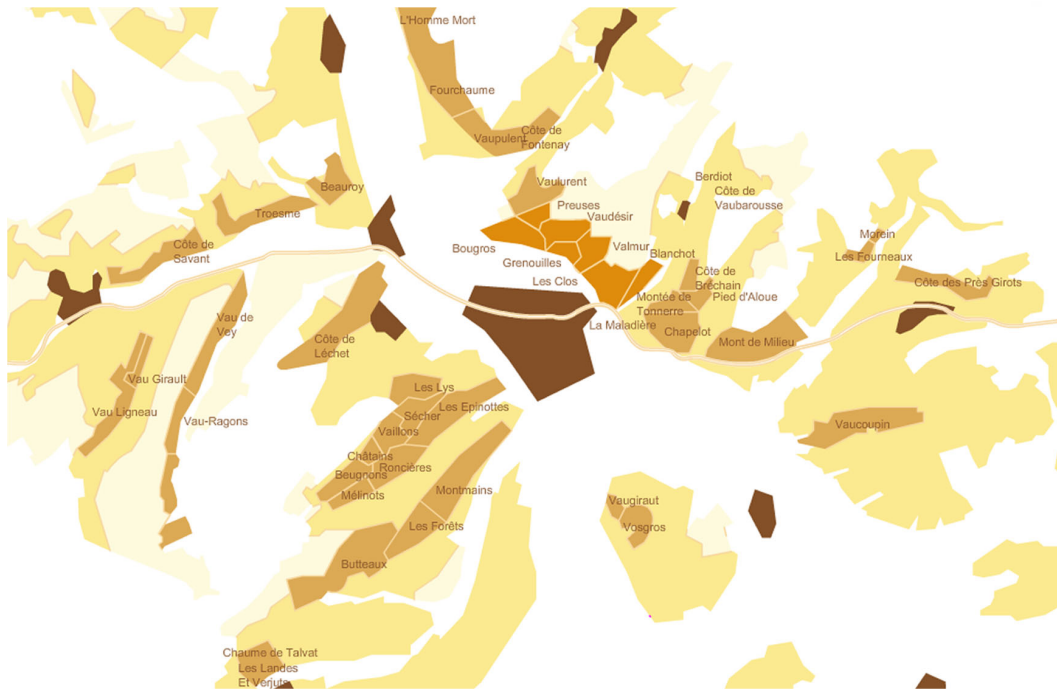


Chablisien

Grand Cru

White

100% Chardonnay grapes



Vineyards situation

Chablis is in the northern part of Burgundy, half way between Dijon and Paris.

Characteristics

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of Chablis wines.

About 3500 hectares are planted (including 856 ha of Premiers and Grands crus) with 100% Chardonnay grapes.

There are 7 « climats » making up the Chablis Grand Cru appellation : Bougros, Les Clos, Blanchot, Valmur, Vaudésir, Preuses and Grenouilles. There are all on the commune of Chablis, on a slope over the Serein river. This gives to the wine a vigorous character.

Wine making

This wine is fermented in wooden barrels like all our Grands Crus from the Côte d'Or area, and then aged in barrels during 15-18 months before bottling.

Winemaker's comments / Gastronomy

The Louis Jadot Chablis « Grenouilles » has a very nice golden yellow colour. Its bouquet is complex and delicate with flowers aromas. In the mouth, it is a very rich and full wine. Good mineral and aromatic reminder.

It will be perfect with « haute cuisine » : fish in sauce, white meats and poultry in creamed sauce or even foie gras.

Preservation

This Chablis Grenouilles Grand Cru can be drunk quite young but can also age easily up to 15-20 years in very good conditions of temperature and humidity.