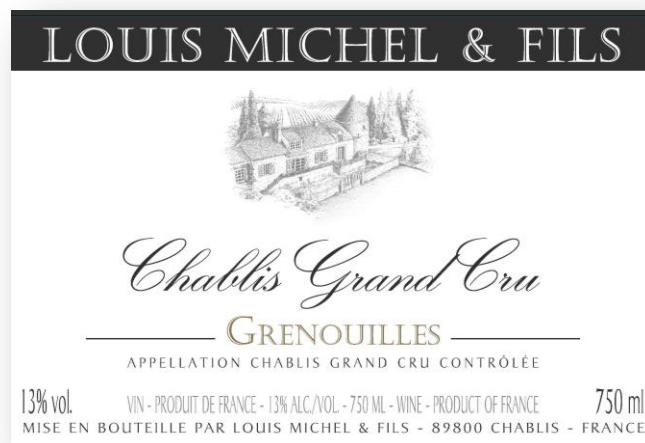


TECHNICAL INFORMATION

Appellation	Chablis Grand Cru “Grenouilles”
Grape Variety	Chardonnay
Estate/Purchased	Estate
Surface Area	0.55 ha/1.4 acres
Parcels/Lieux-Dits	Les Grenouilles
Altitude	180m
Soil Profile	Southern exposure. Small pebbles that are good for drainage and easy to work with. A slight increase in the amount of clay can be observed as you move from east to west. The bedrock is located at a depth of around 30 centimetres.
Age of Vines	Planted in 1955/1960/1980
Average Yield	40-45 hl/ha
Viticulture	Integrated viticulture, regular plowing, pruning and disbudding. Controlled grass coverage in the parcel.
Winemaking	100% stainless steel tanks Spontaneous fermentations at low temperatures, then maturing for at least 12 months.
Yeast	Native
Filtering/Fining	Fining using bentonite only if necessary. The wine is gently filtered once (cellulose) before bottling.
Production	Approx. 3,000 bottles
Winemaker	Guillaume Michel
Viticulturist	Guillaume Michel
Green Practices	HVE (High environmental value) Level 3 Conversion to organic practices from 2020. Suitable for vegans.



2018 VINTAGE

ABOUT THE VINEYARD

The nearby river Le Serein meant that frogs (*grenouilles* in French) were sometimes seen in the vineyards, and that is how this *climat* got its name.

VINTAGE NOTES

The character of 2018 is defined by its aromatic power and mineral tension. The wines are rich and lively with good maturity and acidity is still very present.

TASTING NOTES

Grenouilles Grand Cru reveals notes of spring meadow flowers, white fruit, and kiwi. Perfect harmony between aromatic complexity and minerality.

FOOD PAIRINGS

Fish, seafood, white meat, hard cheeses.

SERVICE NOTES

Serve at 55°F.

Air well before tasting when the wine is young.