

Grand Calcaire

GRUHIER & DELAUNAY

Associated Cousins
5th Generation Vignerons



UNVEIL OUR CHABLIS 2022

Freshness and elegance

Terroir

Varietal: Chardonnay

Situation: Carefully selected grapes grown on cool hillside vineyard plots. Clay-limestone marls from the Kimmeridgian peppered with small comma-shaped limestone oysters (known as '*Ostrea Virgula*') measuring just a few millimetres. This unique soil type gives the wines their original characters and distinctive minerality.

The nighttime temperatures are cool owing to the northern position of the vineyards which helps to preserve the grapes' acidity thereby imparting excellent tension to the wines.

Vinification & Aging

The grape juice is settled with precision before being fermented in stainless steel vats with careful monitoring of the temperature and fermentation kinetics.

The wine is then aged on its fine lees for 12 months. No stirrings (*bâtonnage*) were needed for this rich 2022 vintage.

Frequent tastings help to ensure the optimum development of the wine's organoleptic qualities before the final blending stage.

Tasting notes

Lovely pale gold in colour.

The nose is magnificently mineral and offers delicate scents of citrus fruit (lemon, mandarin orange). Then come spicier aromas (white pepper) that lend complexity and freshness.

The palate starts off round and supple and is immediately balanced by pleasing tautness. On the palate, the citrus notes perceived on the nose reappear, complemented by lime, bergamot and yuzu. Superb taut finish. This is a precise wine, endowed with remarkable minerality and impressive length.