

Grand Calcaire

GRUHIER & DELAUNAY

Associated Cousins
5th Generation Vignerons

Grand Calcaire, Chablis, 2025

AOP Chablis, Bourgogne, France



TERROIR

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.

WINEMAKING

The grapes are harvested at their peak of ripeness. 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 2023 vintage. Frequent tastings help to ensure the optimum development of the wine's organoleptic qualities before the final blending stage.

FOOD PAIRINGS

To be enjoyed with shellfish and crustaceans, white fish, grilled white meats (preferably with little or no cream), a vegetable terrine or a salmon terrine.

