

Grand Calcaire

GRUHIER & DELAUNAY

Associated Cousins
5th Generation Vignerons

Grand Calcaire, Chablis Grand Cru Les Preuses, 2022

AOP Chablis Grand Cru Preuses, Bourgogne, France

TERROIR

The 'Les Preuses' Climat is a gently sloping south/south-west facing terroir overlooking the Grand Cru hillside. The soils are composed of a combination of brown clay-limestone and Kimmeridgian limestone marls resulting in a remarkably pure and mineral wine.

WINEMAKING

The grapes are harvested by hand. The juices are then settled with precision and fermented in oak barrels with a 228 and 500-litre capacity. Fermentation is closely monitored and carried out with precision. The wine is left to rest on its fine lees for 18 months during which a single punch-down is performed. The wine is raked twice. It is then blended carefully and attentively to create a perfect balance.

TASTING

Lovely golden-yellow color. The nose is both mineral and floral, offering aromas of white flowers accompanied by citrus notes (lemon, yuzu), which bring a pleasant freshness. Herbal touches of linden and verbena enrich this bouquet. On the palate, the attack is round, supported by a nice tension that adds length to the wine. There's a strong mineral character, with flavors of flint and white stones. The finish is fresh, marked by nuances of chlorophyll. This is a fresh, taut wine that will fully reveal its character as it ages.

FOOD PAIRINGS

A perfect match for a scallop and lobster cassalette or a sea bass tartar with citrus fruit.

