

Grand Calcaire

GRUHIER & DELAUNAY

Associated Cousins
5th Generation Vignerons

Grand Calcaire, Chablis Grand Cru Les Preuses, 2025

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. Fermentation is closely monitored and carried out with precision. The wine is left to rest on its fine lees for XX months during which a single punch-down is performed. The wine is racked twice. It is then blended carefully and attentively to create a perfect balance.

VARIETAL

Chardonnay 100%

13 % VOL.

TASTING

Clear, bright golden yellow colour. The nose is fresh and expressive, combining notes of citrus (bergamot), verbena and linden, enriched by vegetal nuances (vetiver, freshly cut grass) and a subtle woody touch reminiscent of caramelised almond, before giving way to a pronounced minerality with flinty, gunflint notes. The palate is generous and broad on the attack, followed by a fine richness, balanced by a structuring minerality that brings tension and precision. The finish is lively and persistent, with a marked salinity and a refreshing mineral character, extended by a hint of almond on the finish.

FOOD PAIRINGS

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



Grand Calcaire

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

