

# Grand Calcaire

GRUHIER & DELAUNAY

Associated Cousins  
5th Generation Vignerons

## Grand Calcaire, Petit Chablis, 2023

AOP Petit Chablis, Bourgogne, France



### TERROIR

Carefully selected grapes grown on cool plots located on the Chablis plateau. Brown limestone from the Portlandian, which, unlike the Kimmeridgian limestone that makes up the soil of the Chablis appellation, does not contain any fossilized oysters. The altitude of the plateau and the cool nights preserve the acidity of the grapes, giving lively and expressive wines.

### WINEMAKING

The grapes were harvested at their peak of ripeness. The grape must is settled with precision before being fermented primarily in stainless vats with careful monitoring of the temperature and fermentation kinetics (< 18°C). The wine is then aged on its fine lees for 15 months. These are stirred up once a week for the two first months to create even greater complexity. Frequent tastings help to ensure the optimum development of the wine's organoleptic qualities before the final blending stage.

### TASTING

Beautiful pale golden-yellow robe with green highlights, offering brilliant luminosity. The nose captivates with its intensity and expressiveness, revealing delicate floral notes of spring white flowers (narcissus, acacia), complemented by hints of verbena and lemon. A lovely minerality, reminiscent of flint, enhances the wine's refreshing character. The palate is lively and invigorating, displaying ample texture and impressive length. Its remarkable vibrancy carries through to the finish, distinguished by crystalline purity, citrus accents, and a very pleasant saline savoriness. A superb Petit Chablis—fresh, vibrant, and expressive.

### FOOD PAIRINGS

Perfect for pairing with shellfish and seafood, white fish, as well as grilled white meats (preferably without sauce or with just a hint of cream). It will also pair beautifully with a vegetable terrine or a salmon terrine. Best enjoyed chilled, between 8 and 10°C, to preserve its brilliance and vibrancy while allowing its aromatic expression to shine.

