

## Domaine Testut Chablis Grand Cru Grenouille

### COUNTRY

France

### REGION

Burgundy

### GRAPE

100% Chardonnay

### VINTAGE

2020

### ABOUT THE DOMAINE

The domain was created in 1967 by Philippe Testut, the founder of "Château Grenouille." In 1998, the 13 hectares of vineyards were taken over by his son, Cyril. Occupying the historic heartland of vineyards initially farmed by Cistercian monks, Domaine Testut and its vineyards lie on some of the finest Kimmeridgian limestone soils. This terroir contributes to the classic, minerally crisp flavours of the wines which have been described by Robert Parker as "among the very best of the region, offering great style and concentration without sacrificing their richness and depth, and while remain extremely well balanced and filled with finesse.

### WINEMAKING

The grapes are coming from a terroir situated in the Grand Cru Grenouille. The soil is a mixture of Limestone with clay. The alcoholic and malolactic fermentation occurs in stainless steel vats. Matured for 12 to 24 months in oak barrels. The cool and wet spring led to good acidity levels and freshness in the wines, while the hot and dry summer resulted in ripe and concentrated grapes.

### TASTING NOTES

A fresh, delicate and perfumed Chablis Grand Cru displaying the nervy minerality mouthfeel, with note of white floral, citrus fruits, liquorice and a long finish.



### TECHNICAL NOTES

**Alcohol by volume**  
13%

**Acidity**  
3.35 g/L

**pH**  
3.50