



## GRAND CRU LES CLOS 2006

Grand Cru is typically structured, with a vibrant shade of green-gold, sumptuous nose, elegant, yet intense and complex palate, and a wonderful fruit concentration with notes of apple blossoms and a touch of honey. The long afterglow taste is best enjoyed cool, from 52° F to 55° F.

### ACCOLADES

 **91-92 POINTS (2006)**

**Decanter** BRONZE MEDAL (2005)

### TASTING NOTES

#### Eye

Bright green-gold.

#### Nose

Structured, bold yet balanced. Full, complex aromas.

#### Palate

Complex and fresh. Lemon and floral with subtle hints of aniseed.

### APPELLATION



Chablis

### VARIETAL

100% Chardonnay

### ALCOHOL

12.5%

### UPC

0-87236-41113-8

### TOTAL ACIDITY

3.3 g/L

### pH

3.4

### SUGAR

2.2 g/L

