

Burgundy-Report

Corine et Jean-Pierre Grossot – 2017

Tasted in Fleys with Eve and Jean-Pierre Grossot, 17 January 2019.

Corinne et Jean-Pierre Grossot

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Eve on 2018:

"2018 – Happy! The year passed very well; it was rainy at the start but no hail, no frost and a good flowering. There was the dryness of August that caused some blocking of the maturity, but older vines didn't have a problem as they could reach enough water. We had no idea of the volume that we would have, and when combined with the maturity and completely clean grapes! For us it's the first vintage without added yeasts – some fermentations are slow, and virtually all the malos are done but not yet all the sugars – but all looks to be going in a good direction. We thought the acidity a bit low but the tanks seem to have some vivacity!"

Eve on 2017:

"Almost all is in bottle. We were heavily impacted by frost though it was far better than in 2016 – we have the double in 2017 – but that's still only half of what we can produce. We had frost for 8 nights – we lit some candles in Mont de Milieu and other places but we weren't really that well equipped. The rest of the year including the flowering went well. At harvest we had a good combination of acidity and ripeness – it's a very Chablis vintage, sometimes more concentrated than the 2016s – we think it lovely."



The wines...

Another year, another strong range of wines here. More classic than ripe, which is what I usually find at this address.

Diam 5 remains the closure of choice here.

2017 Chablis

Usually from 13 hectares of vines. Was bottled in July.

Hmm – a nice width of freshness. Good volume, melting with fine, intense flavour, almost a little green lime fruit rigour here. Easier, indeed very tastily finishing. Lovely.

2017 Chablis 'Part des Anges'

Wasn't enough volume to make this in 2016. A parcel selection – always the same when made – opposite the domaine right next to the 1er cru. Not yet bottled – it will be done in a couple of weeks.

The nose is a little tight, but not in the mouth – bigger, fresher but also more supple and with super texture plus more sucrosity and depth – no hard edges – this is excellent!

2017 Chablis 1er Troëmes

Not many who bottle with this label. Mainly sold in France, bottled in July.

Another quite tight nose. Less round but to compensate there's also more drive of fresh citric acidity that's accented with sweetness. A wine that broadens on the palate – delicious finishing. Another super wine.

2017 Chablis 1er Vaucoupins

Bottled in November.

I little more open – more the higher tones with some floral aspects. More drive again, a vibration to the minerality here. Growing wider, less richness of texture vs the last, alive but not too energetic. Great balance here – lovely again.

2017 Chablis 1er Fourchaume

Bottled in November.

Not fully open but showing much more depth of ripe, fresh citrus character. Hmm, more drive and direction again, but no rigour to the forward blend of citrus and minerals. Super, silky and tasty finishing. Excellent!

2016 Chablis 1er Les Fourneaux

Some oak elevage partly in demi-muids, all old. Not yet bottled, planning at the end of January.

A little more open, fresh but with sucrosity too. Freshness and much more open volume in the mouth – mineral and a little more lime, but lovely texture depth of concentration – a lovely classic 1er of the right bank! Such a charming wine.

2017 Chablis 1er Mont de Milieu

Usually half is vinified in tank, but this year it's all barrel. Also waiting for bottling.

A nose of fine, round pretty yellow-fruited notes. Ooh great drive, freshness and line – delicious agrume fruits here – this is not the most intense wine but it's absolutely a delicious and classy wine, a hint of floral perfume in the finish too. Excellent!