

Praise for the Grossot 2005 Chablis

Wine Spectator Best Restaurants for Wine Issue

August 31, 2007

Pages 214, 215



90 Corinne & Jean-Pierre Grossot Chablis Les Fourneaux 2005 \$36 Like spring water running over a bed of rocks, this is crystal clear, stony and refreshing. It's also balanced, with peach, lemon and mineral flavors and fine texture and length. Think oysters. Drink now through 2018. 200 cases imported.—B.S.

88 Corinne & Jean-Pierre Grossot Chablis Vaucoupin 2005 \$40 There's a nice balance between the stone and herb notes, the cleansing acidity and the supple texture. This is subtle, ending with a grapefruit peel accent. Drink now through 2012. 150 cases imported.—B.S.
