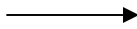
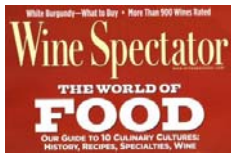


Praise for the Grossot 1er Cru Chablis 2004s

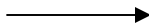
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91 Corinne & Jean-Pierre Grossot Chablis Vaucoupin 2004 \$38 Lovely aromas of chalk and oyster brininess introduce honey and lemon flavors. At once rich and firm, with fine balance and a tangy, mouthwatering finish. Excellent for oysters or shellfish. Drink now through 2015. 1,000 cases made.—B.S.



90 Corinne & Jean-Pierre Grossot Chablis Les Fourneaux 2004 \$33 A delicate style, with no shortage of chalk and green apple. Even the texture is chalky, adding a tactile sensation to the sensory experience. Fine length. Needs time to settle in. Best from 2008 through 2016. 930 cases made.—B.S.