

# Domaine Corinne Jean-Pierre Grossot

## International Wine Cellar By [Stephen Tanzer](#)

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This estate in Fleys was hit by three separate hail events in 2007. Although Jean-Pierre Grossot has a sorting table and used it for certain parcels, he noted that hail was more likely to dry out some of the grapes than it was to result in rot. As a result, he pressed more gently in 2007. Grossot describes the 2007s as "very aromatic wines," and in fact I found a captivating mineral-driven firmness in the majority of these cuvees at the end of May.

#### [2007 Domaine Corinne & Jean-Pierre Grossot Chablis](#)

(I tasted a blend of two lots that Grossot said would be sent to the U.S.) Musky aromas of lemon, quinine and minerals. Supple and round but with good grip to the flavors of lemon peel, mint and fresh herbs. Offers lovely density for a village wine. Finishes firm-edged, even a bit youthfully austere. I find no negative effect from hail here. **86-89**

#### [2007 Domaine Corinne & Jean-Pierre Grossot Chablis Fourneaux](#)

(I tasted the portion in tank and the portion in 600-liter tonneau, and then this approximation of the final blend) Medium yellow. Complex aromas of grapefruit, Meyer lemon, quinine, ginger and honey. Round and ripe but with firm underlying minerality. Finishes with very good breadth and richness. From a steep site with thin soil. Picked with close to 12% potential alcohol and only slightly chaptalized. This blend was better than either of the components by itself. **87-90**

#### [2007 Domaine Corinne & Jean-Pierre Grossot Chablis Vaucoupin](#)

Pale lemon-yellow color. Crushed stone dominates the nose, with pungent citrus peel, white grapefruit and menthol contributing to the impression of austerity. Juicy, pure and tightly wound but not hard, with nicely building flavors of pineapple, grapefruit and wet stone. Plenty of fat here. This was 12.5% natural alcohol, from a yield below 45 hectoliters per hectare, according to Grossot. **89-91**

#### [2007 Domaine Corinne & Jean-Pierre Grossot Chablis Fourchaume](#)

Bright pale yellow. Pineapple, ripe peach and musky brown spices on the nose. Supple, dry and quite backward; much harder to taste today than the Vaucoupin and not quite as densely packed or intense as that wine. A broad and rather opulent wine but not yet filled in. More minerally than honeyed in style, with good cut and finishing spice. **88-90**

### [2007 Domaine Corinne & Jean-Pierre Grossot Chablis Mont de Milieu](#)

Pale yellow. Pungent aromas of lemon, crushed stone and white pepper. Juicy, intense and penetrating, with bracing mineral, lemon and grapefruit peel flavors. And yet there's nothing hard about this nicely balanced wine. Finishes with lingering mineral and pepper notes. These vines were hit three times by hail, yet the fruit here was picked at a relatively high 12.8% potential alcohol. **89-91**

### [2006 Domaine Corinne & Jean-Pierre Grossot Chablis](#)

(\$27; from the second bottling, done in November of '07) Bright, pale yellow. Complex, expressive nose offers minerals, powdered stone, violet and sexy white flowers, with fruit in the deep background. Dense, supple and rich, with a flavor of pineapple and a repeating violet nuance. Broad, classic village wine: ripe but dry. I'd give this a year or two in bottle, but in general the lower-acid 2006s here should probably be consumed before the 2007s. **89**

### [2006 Domaine Corinne & Jean-Pierre Grossot Chablis Fourneaux](#)

(\$40) Bright, pale yellow. Minerally nose, with a barrel hint of baked bread. Ripe, dense and rich; a step up in intensity from the village wine. Offers a lovely combination of minerals, spices and flowers. Finishes pure, stony and long, with a dusty, tactile quality and excellent balance. **90(+?)**

### [2006 Domaine Corinne & Jean-Pierre Grossot Chablis Vaucoupin](#)

(\$42) Pale yellow with a green cast. Pure, high-pitched, ineffable perfume of violet and crushed stone. Dense and lush, with lovely sweet citrus fruit flavors complicated by flowers and minerals. A silky and fine-grained wine of noteworthy finesse-and long on personality. Finishes youthfully taut, dry and classic. This is fatter than the 2007 but boasts excellent acidity and verve. I find more soil than vintage 2006 character here, although Grossot believes that his 2005s generally convey a stronger impression of terroir. **92**

### [2006 Domaine Corinne & Jean-Pierre Grossot Chablis Mont de Milieu](#)

(\$45) Pale, bright yellow. Expressive aromas of grapefruit peel, white rose and white truffle (Grossot describes this wine as "animal"). Rich, sweet and strong, with lovely inner-mouth perfume to the fruity and floral flavors. A dense, fat, classic Chablis with a broad, layered finish that throws off hints of wet stone and menthol. Superb premier cru, aged one-third in oak. (A retaste of the excellent 2005 Mont de Milieu showed a very minerally and classic wine that's more austere than this 2006, without quite the charm of the later vintage.) **92(+?)**

### [2006 Domaine Corinne & Jean-Pierre Grossot Chablis Fourchaume](#)

(\$45) Pale yellow color. Sexy aromas of lemon drop, flowers and baked bread; reminds me of a maturing wine from Raveneau. Rich, full and wild, with exotic fruit flavors complicated by white truffle and framed by surprising acidity. Finishes broad, dry and rather austere, with a slight youthful bitterness and a hint of alcoholic warmth. **90(+?)**