

Wine Advocate lauds Corinne & Jean-Pierre Grossot's 2006 Chablis wines, praising their "...very distinctive, fruit-forward, and easily-appreciated style."

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CORINNE & JEAN-PIERRE GROSOT, FLEYS (CHABLIS)

2006	CHABLIS	(\$28.00)	WHITE	87
2006	CHABLIS LA PART DES ANGES	(\$28.00)	WHITE	(87-88)
2006	CHABLIS COTE DE TROESMES	(unknown)	WHITE	88
2006	CHABLIS FOURNEAUX	(\$40.00)	WHITE	(89-90)
2006	CHABLIS FOURCHAUME	(\$45.00)	WHITE	90
2006	CHABLIS VAUCOUPIN	(\$43.00)	WHITE	(91-92)
2006	CHABLIS MONT DE MILIEU	(\$45.00)	WHITE	(90-91)

Jean-Pierre Grossot (whose 2005 collection – from a vintage he rates higher than 2006 – was similarly satisfying) pursues a very distinctive, fruit-forward, and easily-appreciated style, vinifying in a collection of different sorts of tanks and barrels. He does several bottlings of generic Chablis, each assembled from separately-vinified parcels. Like most such wines, it is harvested by machine, whereas the premier cru here are largely harvested by hand, depending on vintage conditions, and of course on the terrain. The July, 2007 bottling of Grossot's basic **2006 Chablis** which

found its way into American markets is full of juicy grapefruit, pear, and lemon, yet relatively soft in palate feel; possesses a nice sense of stuffing; and finishes very fruit-dominated, with hints of resinous herbs and citrus pip bitterness. I would enjoy it by the end of 2009. The **2006 Chablis La Part des Anges** (which I have tasted only from tank just before bottling) originates from young vines in two west-facing extensions of Forneaux, opposite the town of Fleys, locations Grossot thinks promote more pronounced minerality. Lemon candy and lily-of-the-valley aromas lead to

± juicy, citrus-dominated palate impression, but with subtly saline and animal notes. Anything this sacrifices in generosity vis a vis Grossot's "basic" Chablis it should more than make up for in added complexity. Still, I would not plan to age it more than 2-3 years in bottle. The Grossot's **2006 Chablis Côte de Troesmes** – from a little-known premier cru-rated site west of Poincy – features grapefruit, yellow cherry, and lemon oil in a ripe, juicy, soothingly textured, and fruit-dominated context, with toasted nut scents in its finish. While yet more generous than Grossot's generic, I would not plan to give it more than 2-3 years of bottle age. Tasted from tank (although a portion of it was vinified in older *barriques* and the rest in *fudres*), the Grossot **2006 Chablis Forneaux** (from young vines) features grapefruit and blueberry wreathed in floral perfume. Lush and rich if not tremendously complex on the palate, it finishes soothingly, generously juicy, and with a hint of honey. I would plan to enjoy it within its first three years in bottle. Grossot's **2006 Chablis Fourchaume** features the by now common denominators of his 2006s: lemon and grapefruit and generous, indeed downright infectious juiciness. Nut oils and malt as well as a glossy glycerin-richness and a satiny texture add to the sense of opulence and generosity, but there is none of the heaviness or hint of over-ripeness that shadows some 2006s from this site. I would

plan to enjoy this over the next 3-5 years. The **2006 Chablis Vaucopin** (tasted from tank) represents the Grossot's only wine from genuinely old (here, 40-year) vines. It displays nuances of iris, chalk, salt, iodine, and savory crustacean minerality along with the house-typical juicy generosity of citrus fruits. A plush texture and expansive finish render this as irresistible as it is intriguing. It should be worth holding for at least 5-7 years in bottle. (Grossot is very strong on his excellent 2005 Vaucopin, but comparing it last year with the 2004, I relished the latter: a bright, sleek, saline success from a challenging vintage.) Tasted from tank (although one-third of this *assemblage* had been matured in older *barriques*), the Grossot **2006 Chablis Mont de Milieu** is another wine from this estate that would easily win new converts to Chablis from drinkers of New World whites, as it is generously citric yet plush and soft in feel. Notes of Jerusalem artichoke and toasted nuts, subtle salinity, and hints of musk and truffle add considerable interest. My only reservation about this *cuvée* – which should in any event be enjoyed within 4-6 years of bottling – is a faint hint of heat. (The 2002, incidentally, was superb last year – the best Grossot wine I have yet tasted.)