

# Wine Spectator Features Corinne & Jean-Pierre Grossot's Chablis 2007s

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## FRANCE

### Burgundy

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**92 Corinne & Jean-Pierre Grossot Chablis Vaucoupin 2007 \$38** Ripe and vibrant, showing apple, melon, yellow plum and mineral flavors. Starts out rich, turning drier and chalkier through the finish. There's a terrific aftertaste of mineral. Best from 2011 through 2018. 75 cases imported.—B.S.

**90 Corinne & Jean-Pierre Grossot Chablis Les Fourneaux 2007 \$38** Tight, brisk and dry, revealing lemon, yellow plum, flint and herb notes that converge on the lingering finish. A bit compact, but better with aeration, so decant or wait a few years. Best from 2011 through 2017. 125 cases imported.—B.S.

**88 Corinne & Jean-Pierre Grossot Chablis 2007 \$24** A whiff of milk and a scent of the seashore set the pace for this mineral-laced white. Dry and balanced, with a chalky sensation to the texture. Drink now through 2014. 250 cases imported.—B.S.