



Varietal

100% Chardonnay, also known as “Beaunois” in Chablis.

History

Since a law was passed in 1938, 111 hectares of south/south-western facing vines that benefit from optimal exposure to the sun and stretch out in a crescent shape along the right bank of the Serein river are entitled to bear the Chablis Grand Cru appellation. The seven single vineyards or “climats” that have contributed to the international reputation of the Chablis region’s Great White Wines are: Les Clos, Vaudésir, Valmur, Blanchot, Les Preuses, Grenouilles, and Bougros.

Origin

Chalky scree slopes overlying Kimmeridgian marl. The soil is heavy and is strewn with small fossilized oysters known as “Exogyra Virgula”.

Vinification and maturing

- long pneumatic pressing
- static settling
- alcoholic fermentation began in stainless steel tanks
- after 3 days, 35% of the juice was transferred to fine-grained 1-2 years old barrels from selected origins
- malolactic fermentation completed
- both the wine in barrels and the tank-fermented one were stirred
- racking in October
- aging on fine lees for 14 months

Tasting notes

Brilliant yellow golden colour.
Already intense and complex nose with notes of grilled almonds and pineapple. In the mouth the wine is rich with fine and elegant woodiness, good length and a finish that returns to mineral notes.

Food and wine pairing

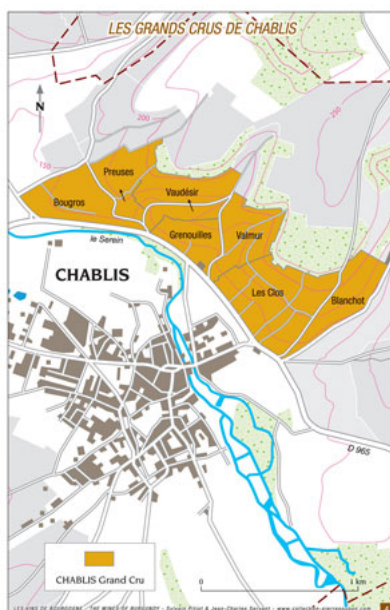
This elegant Grand Cru will be perfect for all grand dishes such as lobster or grilled turbot and all fine sea food : scallops, crayfish, sashimi, urchins. Enjoy also with a creamy cheese and even caviar.

Serving suggestions

Serving temperature: 12 to 14°C.

Ageing potential

5 years and more.





Vintage : 2015

The vintage started in the aftermath of an uneven winter, rather mild at the beginning, then very tough in the end. Therefore, the first bud breaks were long in coming as they were observed by mid-April. The spring rapidly boomed with mild temperatures which enhanced the vegetation growth. The first flowers showed up at the beginning of June and the early flowering took place under the best auspices, on average 10 days before the last 10 years.

In July, the very high temperatures triggered hydric constraints in some situations. Consequently, bunch closure occurred even though the berries weren't big enough. At the end of July, the drought symptoms were more and more frequent on the leaves and the growth development was slowed. The onset of ripening occurred on the first half of August with temperatures 2°C higher than the normal. This climatic conditions sourced a very comfortable health status for the vines and a quick maturing. Unfortunately, a violent storm with hail took place in the Chablisien on the night of September the 1st constraining the vine growers to harvest the damaged plots.

However, the heat of the last weeks of September allowed the vine growers to obtain highly qualitative musts. The last grapes were pressed on September 21st and the entire crop was particularly balanced and promising.