

Chablis Bougros Grand Cru

Grape variety: 100% Chardonnay

Origin & Exposure: Village of Chablis, Southeast exposure

Terroir: Kimmeridgian, Jurassic layer, Clay-Limestone

Vineyard Size: 1 ha

Age of the vines: 45 years

Planting density: 5,800 vines per hectare

Size: Guyot double

Yields: 45 hl/ha

In the vineyard:

- The Grand Cru Bougros is located at the northwestern tip of the Grands Crus, on a marked slope and exposed to the southeast.
- To the west of the hill of the grands crus, the 15 hectares of Bougros are sheltered from the winds: they extend over a wide flat facing south/east on the top and, lower, on an embankment with a steeper slope facing south. This situation on the hillside is particularly mild and the sunshine is intense.
- We practice a reasoned approach to viticulture: sustainable agriculture and HVE level 3. We
- We aim to integrate the vine into its environment, meaning:
 - Ploughing to activate the organic and microbial life of the soil.
 - Partial grassing on certain plots.
 - The use of natural fertilizers and treatments against diseases based on products of natural origin.

Vinification:

- Mechanical harvesting
- Direct pressing, cold settling
- Natural yeasts. Fermentation at controlled temperature (16-18°C) for the tank. Total alcoholic and malolactic fermentation
- Ageing on fine lees from November to mid-April.
- Fining and filtration before bottling.
- Thermoregulation makes it possible to carry out fermentations at low temperatures in order to develop all aromas. The ageing is 100% stainless steel tank to preserve the freshness and fruitiness of the wine (about 10 months).
- Bottling by us at the Domaine.

Tasting

A brilliant yellow color. An elegant nose, assertive, on white flowers and citrus fruits. In the mouth, a structured wine structured, well balanced between minerality and acidity, on almond. A fine and balanced wine.

Drink within 10 to 15 years, Serve at 10 – 12°C

Pairings

Fish, seafood. Poultry and white meats, lobster salad, mature goat cheese.

CHABLIS
gueguen
CELINE FREDERIC

