



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS GRAND CRU BOUGROS Vintage 2014 "The Charm"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Middle and upper Kimmeridgian with alternating chalky soil and marl rich in fossilized *Exogyra virgula* shells.

DENSITY: 5,000 to 6,500 plants/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein river, below the Grand Cru appellation Les Preuses in the commune of Chablis. Exposure South-East.

AVERAGE AGE OF VINES: 30 years.

VINIFICATION: Cold static sedimentation precedes the start of fermentation. Alcoholic and malolactic fermentation both take place in barrels.

MATURING: 20 months duration on fine lees, in both vats and barrels

TASTING NOTES OF VINTAGE 2014 ON 01/10/2018
-REF.A

Pale yellow gold in colour with silvery highlights, a limpid and brilliant wine.

On opening, deep and complex on the nose, with a very slight mineral note.

On aeration, the "Chablisian" minerality appears.

Persistent.

Beautifully full in the mouth, fresh, energetic and delicately mineral.

Finish with plenty of future potential.

A "Terroir" well worthy of attention.

