



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 2017

"Charming"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,000 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis to the left of the Chablis Grand Cru Grenouilles. South-west exposure.

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: 14 months duration on fine lees in tanks and barrels.

VINTAGE 2017 TASTING NOTE FROM 25/11/2019
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially floral on the nose with slightly spiced oakiness.

When aerated a light mineral touch appears.

Persistent.

Rich on the palate with ripe fruit and a milky note of "Thousand flowers"

Finished with a "little mineral music".

A beautiful example from this pretty terroir.

