



## CHABLIS GRAND CRU

LES PREUSES

*Profound*

### VINTAGE 2020

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND EXPOSURE: In the commune of Chablis above the Chablis Grand Cru Bougros. On the right bank of the Serein. South-east and south-west exposure.

AVERAGE AGE OF VINES: 30 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks and barrels.

MATURING: 14 months on fine lees, in tanks and barrels.

### VINTAGE 2020 TASTING NOTE FROM 21/03/2022

- REF.A

Pale gold in colour, limpid and brilliant with luminous golden reflections.

Initially subtle and discreet on the nose with light spices (vanilla, liquorice). After aeration, aromas of ripe fruit (pear, lychees) appear.

Full in the mouth, we find a beautiful aromatic richness with a mouth-watering sweetness. Gentle lemony notes bring freshness and provide an elegant balance. Nice length on the finish brought by light spicy, peppery notes. A complete and elegant wine.

Food and wine pairings: Foie gras, bouchées à la reine, roast poultry with spices, cheese platter and even for dessert with a Paris-Brest.