



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 2018 "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 2018 TASTING NOTE FROM 27/08/2020
-REF.A

Pale gold in colour, a limpid and brilliant wine. Initially open with a fine freshness and hints of oak and vanilla with gentle spices.

On aeration a fresh vegetal and fruity note completes the presentation.

Long-lasting.

Fresh and pure in the mouth with good volume, notes of elegant dried fruit complete the aromatic palette.

The finish is still young.

A Chablis Grand Cru that requires patience in order to appreciate in its full maturity.

