

CHABLIS BOUGROS GRAND CRU 2020

100% CHARDONNAY

*Although I've said it before, it's worth repeating:
 Drouhin is one of the top producers in Chablis.*
 - WineReviewOnline.com



On the right bank of the Serein River, which flows through Chablis and its region. Located in the north west corner of the Grand Cru slope. It has a remarkable south east exposure and the steepest slope of all the Grand Crus.



Soil:

- The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago.
- This marine origin gives the wines of Chablis their unique flavour.
- **Surface of the Domaine:** 0.4 ha (0.998 acre). Average age of the vines: 27 years.

Viticulture:

- Biological cultivation since 1990 and biodynamic cultivation since 1999.
- Treatment: only authorized products for biological cultivation are used - infusions and macerations of plant materials, sulfur and copper, powdered rock. Natural predators are not eliminated.
- Average yield at the Domaine: 47.3hl/ha (the yield currently authorized is now 54hl/ha).

Vinification:

- Harvesting: by hand. Pressing: very slow so as to respect the fruit. Juices from the last pressings are not retained.
- Ageing Type: in oak barrel (0% new wood). Length: 12 months.

Tasting note by Véronique Boss-Drouhin

"A delicate and ample wine, easy to appreciate. The pale yellow color is very pure, with light green reflections. On the nose, floral aromas of acacia harmonize with vegetal notes of fern and coriander. The aromas on the nose are amplified when the wine is in the mouth, together with new notes of orange or lemon marmalade. It has a soft, round, well balanced body. The aromas of fruit are enhanced by intense mineral notes evolving towards a slightly smoky flavour. Beautiful length on the aftertaste".

2020 Vintage: The 2020 vintage is marked by its precocity, with harvests starting in August. Chablis wines offer a beautiful balance and are characterized by their freshness.

Serving Temperature: 55°F.

Cellaring: 5 to 15 years.

