



2022 CHABLIS BOUGROS

GRAND CRU - 100% CHARDONNAY

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 flavor.



Supply:

- The site is located 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.

Harvest:

- Grapes harvested by hands in open-work crates.
- If necessary, a careful sorting is proceeded.

Vinification:

- Slow pressing of the whole bunch in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred to an existing wine barrel (or older) after a little settling.

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Ageing:

- The alcoholic fermentation and the ageing is being processed in oak barrels (500 litres, no new barrels) during 12 to 15 months.

2022 Vintage:

The 2022 vintage combines quality and quantity. Despite the very hot conditions of the year, the whites reveal aromas of fresh fruit as well as a nice vivacity. They are well-balanced, with a nice concentration.

Tasting note by Véronique Boss-Drouhin:

A delicate and ample wine, easy to appreciate. The pale yellow colour 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.

Service

- **Cellaring:**
Optimal consumption:
4 to 10 years
- **Ageing potential:**
15 years
- **Tasting temp:**
55°F

