

# Bourgogne Kimméridgien

Appellation Bourgogne Contrôlée

## Description :

Pure soil of Chablis, Kimmeridgian is alternate layers of very compact limestone, and softer clayey marls containing marine fossilized bodies (exogyra virgula).

Jean-Marc Brocard created this Geologic Chardonnay Collection to allow every soil to reveal its personality and its authenticity through Chardonnay.

## Serving advice :



- Aging : 2 to 5 years.



- Serving temperature 10 – 12°C



- Food-wine matches : Delicious wine in its youth, as aperitif or with oysters.

## Technical Sheet :

**GRAPE VARIETY :** 100% Chardonnay.

**ORIGIN & EXPOSURE :** Vignoble of Auxerrois. South exposure.

**TERROIR :** Kimmeridgian : Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.

**AGE OF VINES :** about 15 years old.

**DENSITY OF PLANTATION :** 5700 vines per hectare.

**PRUNING :** Guyot double.

**YIELD :** 65 hl per hectare.

**CULTURE :** Ecological based on the respect of the soil.

**WINEMAKING :** Pneumatic press. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.