

Chablis Grand Cru BOUGROS



Description:

Situated at the west end of the Grand Cru amphitheater, the Bougros has a very open, pure and fruity style with a strong Chablis character. It is most supple of the seven Grands Crus and the most underestimated and intriguing.

Serving advice:



Aging: 10 years



Serving temperature 10 – 12°C



Food-wine matches: Fried foie gras, chicken with morels or scallops.

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & EXPOSITION : Village of Chablis. South exposure.

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

AGE OF THE VINES : 30 years old.

DENSITY OF PLANTATION : 5700 vines per hectare.

PRUNING : Guyot double

YIELD : 45 hl per hectare.

CULTURE : Sustainable, based on the respect of the soil.

WINEMAKING : Pneumatic press. Natural yeast. Fermentation and ageing: ½ foudre, ½ stainless steel vats. Malolactic fermentation completed.

APOGEE : 5 to 6 years old

