



## Varietal

100% Chardonnay, also known as “Beaunois” in Chablis.

## History

Since a law was passed in 1938, 111 hectares of south/south-western facing vines that benefit from optimal exposure to the sun and stretch out in a crescent shape along the right bank of the Serein river are entitled to bear the Chablis Grand Cru appellation. The seven single vineyards or “climats” that have contributed to the international reputation of the Chablis region’s Great White Wines are: Les Clos, Vaudésir, Valmur, Blanchot, Les Preuses, Grenouilles, and Bougros.

## Origin

Chalky scree slopes overlying Kimmeridgian marl. The soil is heavy and is strewn with small fossilized oysters known as “Exogyra Virgula”.

## Vinification and maturing

- long pneumatic pressing
- static settling
- alcoholic fermentation began in stainless steel tanks
- after 3 days, 35% of the juice was transferred to fine-grained 1-2 years old barrels from selected origins
- malolactic fermentation completed
- both the wine in barrels and the tank-fermented one were stirred
- racking in October
- aging on fine lees for 14 months

## Tasting notes

Brilliant yellow gold in colour.  
Intense and complexe nose offering notes of grilled almonds and pineapple.  
In the mouth the wine is rich with fine and elegant woodiness, good length and a finish that returns to mineral notes.

## Food and wine pairing

This elegant Grand Cru will be perfect for all grand dishes such as lobster or grilled turbot and all fine sea food : scallops, crayfish, sashimi, urchins. Enjoy also with a creamy cheese and even caviar.

## Serving suggestions

Serving temperature: 12 to 14°C.

## Ageing potential

5 years and more.



### Vintage : 2018

Winter was particularly mild and the vine cycle began, once again, very early with consequently inflorescence. And this earliness did not stop all season long.

Spring was very wet and rainy but no frost this year! However some localized hailstorms caused damages in some villages of the Chablis area.

Then the climatic conditions significantly changed with a very dry late spring and summer that have led to fears of a new small harvest while keeping the cryptogamic diseases risks away.

The very high temperatures in August have resulted in falling down the acidity in the grapes and have hastened the harvest beginning. Furthermore the long dry and hot summer allowed us to minimize the necessary treatments against vine sicknesses.

September finally dispelled any doubts offering one of the best vintages in Chablis for almost 20 years. Mother Nature offered us a real gift after two difficult years in the region's vineyards.

The extremely early harvest finally offered quantity thanks to some rainfalls by the end of August. The first grapes were cut (for the Crémants) by the 25th of August and the last Chablis were harvested on September, the 21st.

70% of the volumes were in the wineries around the 10th of September, offering clean, flawless juices with body, fruit and nice acidity.