

Chablis Grand Cru "Bougros" 2012



Grape-variety : Chardonnay.

Geology & Soils : Marls and calcareous clayey from the kimmeridgien period.

Vignes : 33 years. 0.46 ha. 52 hl / ha. Double cane Guyot pruning.

Vinification : 100% hand harvested. 100% fermentations and maturing in oak casks (aged from 3 to 9 years old). Malolactic fermentation completed. Clarification by racking and fining.

Analysis :

Alcohol:	13,32 vol.
Acidity:	3,70 g/l.
Sugar:	0,70 g/l.

Evolution : To taste from 2014 to 2022.

Service : Lobster, fish (pike perch), poultry.
Serve between 12-14°C.

Tasting : The robe is bright yellow with green reflections. The nose is elegant with crystallized citrus fruits (orange, grapefruit) and toasted notes.

The mouth is powerful with a fresh richness with a toasty finish. Excellent structure for a Grand Cru with a long finish.