

#### THE WINE:

**Name of the wine:** Chablis 1er cru “Beauroy”

**Appellation:** AOC Chablis Premier Cru

**Area of production :** Burgundy, France

**Colour:** White

**Varietals:** 100% Chardonnay

#### VINEYARD:

**Origin:** Locality of Beine (purchase of grapes)

**Vineyard area:** 0,75 Ha

**Planting density:** 6000 vines /Ha

**Yields:** 50 Hl/Ha

**Average age of the vines:** 35 years

**Soils:** Kimmeridgian limestone

#### FERMENTATIONS:

**Length of fermentation :** 3 Months

**Yeasts:** Natural

**Fermentation temperature:** around 20°C

**Malolactic fermentation :** 100%

**Bacteria:** Natural

#### MATURATION:

**Maturation vessel:** 100% Oak Barrels of 25HL.(foudre)

**Lees contact:** Yes

**Maturation period:** 12 Months

#### FINING / FILTRATION:

**Fining agents:** Bentonite

**Filtration:** Kieselgur white clay

**tartaric stabilisation:** Yes

#### DESCRIPTION:

This Premier Cru is rooted in the most northern *climat* on the left bank of the Serein River. *Vallée du Roi* (King’s Valley) or *Bois du Roy* (King’s Woods) or *Beau Bois* (Beautiful Woods) are among the numerous interpretations of its name. The most probable explanation is that the *climat* inherited the patronymic of a local family who had lived there, the Rouards.

“**Vintage advent**” 2016: Smelling of Lily of the Valley and Broom flowers, Beauroy introduces itself dressed in luminous attire. Its strong character impresses the taste buds. Rich without heaviness, its substance circles your palate before releasing the mineral characteristics inherited from its soil.

**Serving temperature:** 14°C

**Ageing Potential:** 8 to 10 ans

**Maturity:** between 3 to 5 years

#### TECHNICAL INFORMATION:

**Percentage alcohol:** 12.35%vol.

**pH:** 3,22

**Total acidity:** 3.94 g/l H2SO4

**Residual sugar** 1.3 g/l

