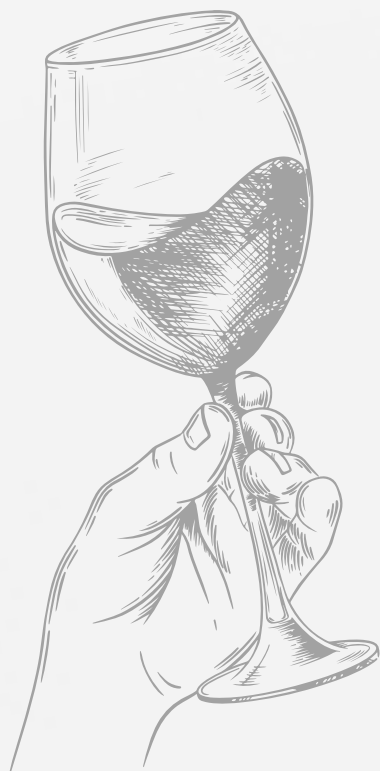


Olivier Tricon

CHABLIS



CHABLIS GRAND CRU BOUGROS

This Chablis Grand Cru is produced on 0.70 hectares. It is a part of the seven Grands Crus. In this wine you can feel all the fineness and richness of a great Chardonnay.

TECHNICAL INFORMATION

Grape variety: Chardonnay 100%

Soil: Kimmeridgian

Situation: west / north-west

Average age of the vines: 35 years

Vinification: slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in french oak barrels for 12 months.

TASTING NOTES & FOOD PAIRING

Light gold, expressive, soft and fresh body, a wine full of promises. Full and pleasant, it has a brilliant and light appearance of fine wines as well as a great aromatic persistency. Pairs well with dishes like Fettuccine with winter truffles, lobster roll with turnip or braided bread with quinoa and pesto.

AWARDS

Millésime 2015: • **Gold medal**, Concours Mondial des Vins Féminale 2020



Serving temperature:
13°C/53°F



Cellaring:
5 to 15 years