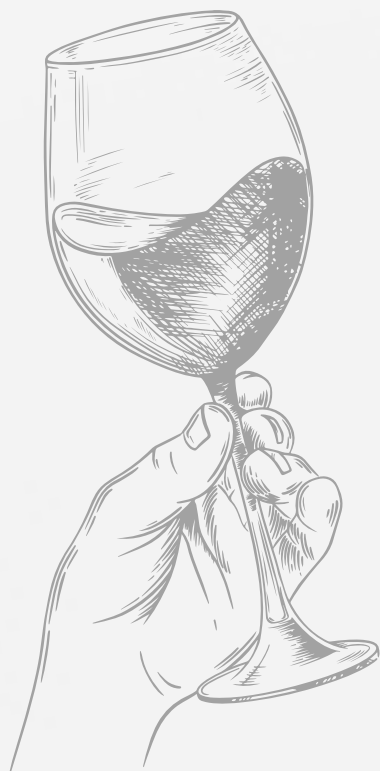


Olivier Tricon

CHABLIS



CHABLIS 1^{ER} CRU BEAUROY

Premier Cru Beauroy is located on the left bank of the Serein. The vines takes benefit from dry East winds, guaranteeing perfect healthy growth. Thanks to its steep slope and its shallow soil, Beauroy offers balanced wines.

TECHNICAL INFORMATIONS

Grape variety: Chardonnay 100%

Soil: Kimmeridgian

Situation: 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 stainless steel vats for 9 months and final filtration.

TASTING NOTES & FOOD PAIRING

Delicate wine, typically aromatic with rich bouquet of mixed flowers. The mouth is round and full. It is a perfect balance between strength and fineness. Typical of Chablis. On the palate, the first sip offers a rich bouquet of lemons and citrus. Long finish with fruity aromas and a touch of honey at the end. The following dishes pairs well with : Hot and cold hulled oysters, chervil Butter Pike, goose or duck foie gras.



Serving temperature:
12°C/52°F



Cellaring:
3 to 10 years