



CHABLIS GRAND CRU BOUGROS 2024



We have created a wine-merchant maturer business in the early 2000's to complete the range of wines the domain offers. Guided by the belief that great wine starts with great grapes, we buy grapes or must to vinegrowers working in the same spirit and the same implication in their vineyard as we do in our Domaine vines.

Grape

Chardonnay

Area

Burgundy

Soils

Clayey and chalky

Yield

15hl/ha

ABV

13 %

Ageing potential

5 to 15 years

VINIFICATION

Alcoholic fermentation with natural yeasts; malolactic fermentation 100%, also occurring naturally.

For this vintage, the entire cuvée was fermented and aged in neutral oak barrels for 12 months, then blended and aged in stainless steel tanks for a further 6 months.

A few gentle batonnage (lees stirrings) were carried out during the ageing process.

VINTAGE 2024

In Chablis, the 2024 growing season will be remembered as one of the most challenging on record, bringing together virtually every possible difficulty: frost, hail, exceptionally heavy rainfall, and unprecedented mildew pressure.

Harvest in Chablis began on September 19th and extended over a period of 15 days, allowing each vineyard parcel to reach its optimal level of ripeness.

In the end, yields were historically low, but the wines are highly expressive of their origin, displaying beautiful minerality, remarkable elegance, and a strong sense of place.

TASTING AND ADVICE

Structured and flavourful, with floral aromas - as honeysuckle - and mineral notes, this wine is also powerful and structured in the mouth with a very good length.

To serve around 13°C with a white fish or a risotto with asparagus for example.