

Jean -Marc Brocard, Chablis wine

Best between : 10 to 12°C

Ageing potential : 2 to 5 years

BOURGOGNE KIMMÉRIDIEN 2008

Description

This is the best quality soil type where authentic Chablis grow. It consists of alternate layers of dense chalk and softer permeable clay, encrusted with marine fossils (Oestra Virgula). Our vines are located in the south of Chablis AC close to the village of Saint-Cyr les Colons (south facing slopes). The mineral character of the resulting wine is typical of Chablis wines. Jean-Marc Brocard has created this Chardonnay collection to allow each soil to reveal **its personality and its authenticity through Chardonnay**.



2008 vintage : *Golden green colour with silver highlights. A fresh, pure nose, on the mentholated and citrus fruits notes. A palate where are mixed a beautiful freshness and minerality. A crystalline, precise wine. Magnificent density, beautiful energy.*
Wine- making : Pneumatic pressing. Stainless steel fermentation with temperature control. Malolactic fermentation completed.

Awards & Prizes

2006 Vintage

87/100 by Robert PARKER > "The 2006 Bourgogne Kimméridgien (which, in fact, overlaps in **origin with** the Jurassique) delivers a hint of mothball on the nose, along with fresh cherry and lime. Distinctive chalkiness mingles with lusciously mouth- coating fruit and clings impressively. Again, enjoy this Brocard Bourgogne over the coming year."

Bronze Medal in Decanter World Wine Awards 2007.

2005 Vintage

1* in the Guide Hachette 2007.

Delicious with

delicious as aperitif or with oysters, lobsters and various fishes.