

Jean -Marc Brocard, Chablis wine

Best between : 12 to 14°C.

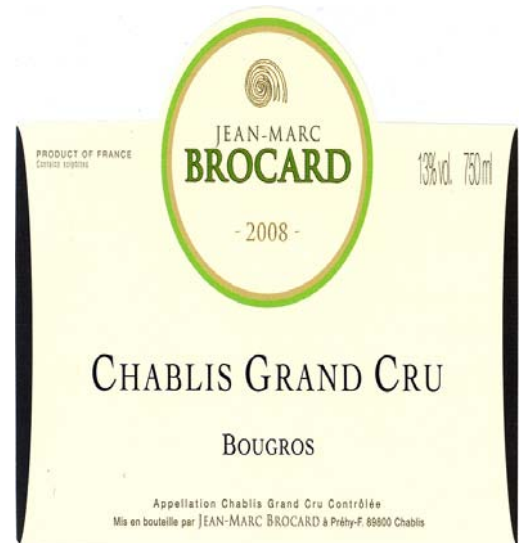
Ageing potential : 5 to 15 years.

CHABLIS GRAND CRU Bougros 2008

Description

Typical of Grand Cru Bougros, this wine is always supple with a fresh style and a remarkably long finish.

Its rich mineral character is balanced with fruity aromas and a hint of honey.



2008 vintage : *Golden green colours with silvery grey highlights. The nose is mentholated, slightly iodized (oyster shell), evolving on notes of crystallized citrus fruits (crystallized orange). The palate mix minerality, salinity, strength, roundness and richness.*

Wine- making : Pneumatic pressing. Alcoholic fermentation in tank with native yeasts.

Malolactic fermentation completed. Ageing on the lees during 18 months, 2/3 in foudre (oak which can contain 100 hl) and 1/3 in stainless steel vat.

2008 Domaine Jean-Marc Brocard Chablis Bougros

Awards & Prizes

Winery: [Domaine Jean-Marc Brocard](#)

Style: White Wine

Varietal: Chardonnay

Region: Burgundy

Professional Reviews



By [Stephen Tanzer](#)

Stephen Tanzer's International Wine Cellar, Jul/Aug 09

Pale, bright yellow. Musky aromas of crushed stone and nutmeg. Concentrated, fleshy and opulent, communicating an impression of sucrosite to its peach and nectarine flavors without coming across as ponderous. This fruit bomb of a grand cru finishes with good firmness. Bougros can be heavy in hot years, but not in 2008, noted Julien Brocard. **91-94 points**

Delicious with

Foie gras, scallops, chicken in morels.

