

Jean -Marc Brocard, Chablis wine

Best between : 12 to 14 °C.

Ageing potential : 10 to 15 years.

CHABLIS GRAND CRU Les Clos 2007

Description

This very known soil, the vastest of Grands Crus, has a big personality. The south exposure gives generous, very dry, powerful, rich, long wines on the palate, which make miracles after some years of ageing. Les Clos always develop in an exceptional way in time, by remaining mineral and powerful.



2008 vintage : *Yellow green colour. The nose is pure, chiselled, refined, in the mineral notes (shell of oyster, slightly iodized). The mouth reveals a beautiful salinity, in the spicy and peppered notes, with a fine woody and toasted touch. A wine very distinguished, which has many elegance.*

Wine- making : Pneumatic pressing. Fermentation with temperature control and indigenous yeasts. Malolactic fermentation completed. Ageing on the lees during 18 months : 80% in foudre, 20% in oak.

Awards & Prizes

2007 Domaine Jean-Marc Brocard Chablis Les Clos

Pale-medium yellow. Cool aromas of lemon, lime and violet. Dense, rich and vibrant but youthfully unforthcoming. This tight, serious wine hints at the refinement of this splendid grand cru but is not yet revealing its personality. All potential today, and a bit aggressive on the back end. This needs time. **91(+?) points**

2008 Domaine Jean-Marc Brocard Chablis Les Clos

(in four-year-old wood foudres Pale, green-tinged color. Subtly complex nose offers lemon, nutmeg and powdered stone. Powerful and penetrating in the mouth, delivering a superb balance of tautness and richness. Wonderfully refined, three-dimensional wine, with captivating lemon-lime perfume in the mid-palate and a tactile, rising, impressively long finish featuring saline minerality and crushed stone. This youthfully tight wine should evolve very slowly in bottle and last well. **92-95 points**

Delicious with

Sushis, sashimis, Carpaccio of tuna ...