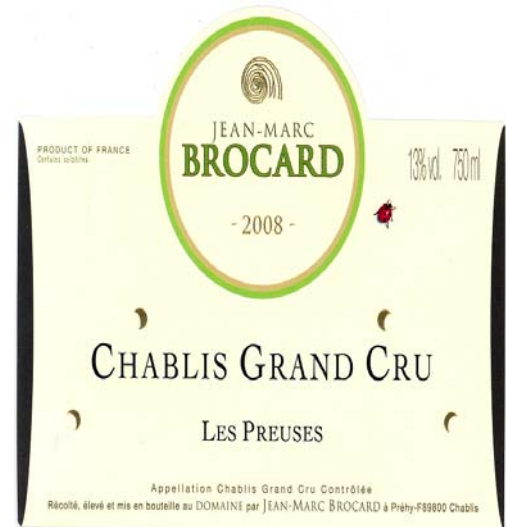


Jean -Marc Brocard, Chablis wine

Best between : 12 - 14°C.

Ageing potential : 10 to 15 years.



CHABLIS GRAND CRU Les Preuses 2007

Description

This Grand Cru has rather exceptional capacities of ageing. Very Chablis, with a very well - marked minerality, it imposes the respect. Powerful, bruter, very rich and very fine, it is different to the other Grands Crus. In mouth, it is supple, full - bodied, round, very elegant, with a magnificent revival in the finish : the sensual delight.

2007 & 2008 vintage : *Straw-coloured. Aromas of fruits with light wooden notes. Wine of a major power : a true pleasure ! The wooden aromas will base in the next five years.*

Awards & Prizes

2007 Domaine Jean-Marc Brocard Chablis Les Preuses

Full straw-yellow color. Very ripe aromas of honeycomb and marzipan, with a light lactic quality. Opulent, rich and rather powerful, with an exotic aspect to its yellow fruit flavors. Impressively fat for 2007 but a bit generic: I never would have guessed the cru. In 2007, I prefer Brocard's Clos and Valmur for their more typical Chablis tautness, but a couple of this estate's premier crus seem even more successful in the context of their appellations. **90 points- Stephen Tanzer's International Wine Cellar, Jul/Aug 09**

2008 Domaine Jean-Marc Brocard Chablis Les Preuses

(done in futs and 450-liter barrels, none of which were new) Bright yellow. Perfumed nose offers orange blossom, lemon peel and a hint of toast. Less opulent than the Bougros but with a fine grain and lovely energy to its silky, ripe citrus and spice flavors. Finishes youthfully vibrant and long, with strong finishing notes of yellow fruits and spices. **91-94 points- Stephen Tanzer's International Wine Cellar, Jul/Aug 09**

Delicious with

Sushis, sashimis, carpaccio of tuna ...