

Jean - Marc Brocard, Chablis wine

Best between : 12 to 14°C.

Ageing potential : 5 to 10 years.



CHABLIS GRAND CRU Valmur 2007

Description

This 13,19 hectares parcel forms a "vallay" offering a subtle variation of several exposures : a side exposed to northwest and the other one to the south. Of a very well-balanced mineral character, its structure makes it be a strong and powerful wine, of good ageing.

2008 Vintage : *Golden-green colour with silvery grey highlights. On the nose, fresh and sophisticated notes of lime and anise, with finely spiced touches. Sophisticated, chiselled palate, with a salty, thirst-quenching and delicious beautiful minerality. Wine-making : Pneumatic pressing. Stainless steel fermentation with indigenous yeasts, with **temperature control** (18-20°C). Aging on lees, during a year, in "foudre", an enormous wood tank of 100 hl allowing a control of the temperatures and a more subtle oak aroma. Malolactic fermentation completed.*

Awards & Prizes

2008 Domaine Jean-Marc Brocard Chablis Valmur

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

(done entirely in wood foudres Good pale yellow. Highly nuanced nose combines citrus fruits, fresh herbs, ginger, minerals, spices and flowers. Fat, dense and opulent, but vibrant for all its size and thickness. Offers a captivating balance of fruits, minerals and spices. This very rich, slightly saline wine really saturates the mouth with flavor and finishes with noteworthy grip. **92-94 points**

Delicious with

Blanquette of veal, chicken in morels ...