



BERNARD DEFAIX

Chablis Grand Cru Bougros

Bernard Defaix:

Beside our Domaine, we have created a wine-merchant maturer business to complete the range of wines the domain offers. We buy grapes or must to vinegrowers working with the same spirit and the same implication in their vineyard than we do in our Domaine's vines.

The situation & the soil:

Bougros is situated on the west/south-west extremity of the seven *grands crus* of Chablis. This cuvée comes from a vine located on the top of the slope, so the exposure to the sun is excellent (south-west)

The soils are from the Upper Jurassic period (Kimmeridgean only for this plot).

Yield : 40 hl/ha

Grape-variety: Chardonnay 100 %

Vinification :

A complete analysis of each *cuvée* at the reception of the grape.

Soft and slow pressing to extract the best juices.

Slow alcoholic fermentation at 20°C on fine lees.

Daily controls of temperature during the fermentation.

Maturation:

The wine is vinified on oak barrels from 1 to 5 wines with "*batonnage*". The frequency of the batonnage depends on the characteristic of each vintage. By moving the lees, we can enrich the wine without letting the woody aromas get the upper hand. Then, the wine is bottled with a light filtration after 12 months ageing.

Tasting and advice:

Very pleasant with blended flavours of fruit, honeysuckle and mineral notes, this wine is also powerful and structured in the mouth with a very good length.

To serve around 13°C with a white fish or a risotto with asparagus for example.

To make good wine, we need good grapes. For the grapes we buy from other growers, we have the same level of requirement than for the grapes we are producing in our own vineyard. That's why we are making a very strict selection of our suppliers.