



JEAN-MARC
BROCARD



KIMMERIDGIEN, BOURGOGNE CHARDONNAY EN SOL

Pure soil of Chablis, Kimmeridgian is alternate layers of very compact limestone, and softer clayey marls containing marine fossilized bodies (exogyra virgula). Jean-Marc Brocard created this Geologic Chardonnay Collection to allow every soil to reveal its personality and its authenticity through Chardonnay.

Brand:	Jean-Marc Brocard
Region:	Burgundy, Bourgogne
Varietal:	100% Chardonnay
Color:	White
Alcohol:	12.5%
Size:	750ml
Country:	France
Terroir:	Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.
Age of vines:	About 15 years old
Density:	5700 vines per hectar
Farming:	Ecological based on the respect of the soil.
Temperature:	10-12°C
Winemaking:	Pneumatic press. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.
Wine & Food:	Delicious wine in its youth, as aperitif or with oysters.

TASTING NOTES: Citrus notes on the nose with orange blossom. A very pure palate with mandarin aromas which gives it all the delicacy. A fresh wine with a very beautiful mineral energy.