



CHABLIS CÔTE DE LÉCHET

Surrounded by Chablis vineyards on all sides, the family estate was founded in 1973 by Jean-Marc Brocard, who has since been joined by his son Julien. The estate spans almost 200 hectares, 66 of which are certified organic.

38% of the Premier Cru Côte de Léchet vineyards grow on slopes with direct sun exposure. Their soil is poor and very stony, which produces low yields and incredibly mineral.

Brand:	Jean-Marc Brocard
Region:	Village of Milly
Varietal:	100% Chardonnay
Color:	White
Alcohol:	12.5%
Size:	750ml
Country:	France
Terroir:	Kimmeridgian soil, Southeastern exposure
Age of vines:	30 years old
Farming:	Respect for the land and its ecosystem
Temperature:	11 - 12°C
Food pairing:	Selfish, salmon, grilles chicken, beef carpaccio, mushroom risotto.

TASTING NOTES: Appearance: Yellow with silvery glints • Nose: Saline, mineral and lemon aromas • Palate: Wonderful tension with floral, mineral and saline notes. A lovely, pleasant and refreshing wine.