



# CHABLIS

## DOMAINE SAINTE-CLAIRE

Chablis Jean-Marc Brocard express with great finesse typicality Kimmeridgian soil. Jean-Marc Brocard uses all his know-how to extend the mysteries of this land so complex to make you share the pleasures.

<b>Brand:</b>	Jean-Marc Brocard
<b>Region:</b>	Chablis, Burgundy
<b>Varietal:</b>	Chardonnay
<b>Color:</b>	White
<b>Alcohol:</b>	12.5%
<b>Size:</b>	750ml
<b>Country:</b>	France
<b>Terroir:</b>	The Sainte Claire Chablis expresses with a great deal of finesse the typicity of its Chablis soil: the Kimmeridgian.
<b>Farming:</b>	Environmentally Friendly, Organic, Biodynamic
<b>Temperature:</b>	12-14°C
<b>Wine &amp; Food:</b>	Shellfish, salmon, tuna, solegateau net for pears, vanilla cream

**TASTING NOTES:** On the nose, notes of lemon, yellow fruits. The mouth is wrapped, balanced, and tangy. A specific wine while gluttony.

**90<sup>+</sup>**  
**Pts**  
Antonio Galloni  
**vinOUS**

*The 2022 Chablis Sainte Claire, which comes from organically grown fruit within several large parcels, is one of the hidden gems from Brocard. The enticing nose offers Mirabelle, wet stone and nuanced patisserie scents, with just a hint of white asparagus in the background. The palate is well-balanced, with a crisp bead of acidity and commendable depth. This is a strong follow-up to the impressive 2021; who knows, it may surpass it.*

**- By Neal Martin on July 2023**