

CHABLIS GRAND CRU BOUGROS

Implanted at the leftmost West/Southwestern end of the Grands Crus, the Grand Cru Bougros shows great strength of character and will go wonderfully well with your fish dishes.



Brand:	Jean-Marc Brocard
Region:	Burgundy, Chablis
Varietal:	Chardonnay
Color:	White
Alcohol:	13.0%
Size:	750ml
Country:	France
Farming:	Organic
Temperature:	12-14°C
Food pairing:	Fish, seafood and shellfish, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.

TASTING NOTES: Nose oyster shell, spicy, bark orange. In the mouth: fine minerality, mandarin aroma. An energizing and digestible wine.

92
Pts
Antonio Galloni
vinous

The 2021 Chablis Bougros Grand Cru has an attractive bouquet with scents of honeysuckle, struck flint and light wild peach scents. I admire the purity here. The palate is well balanced with fine acidity, quite taut on the entry with moderate depth. There is a sense of strictness on the finish in keeping with the style of the millesime, though there is fine length and a touch of residual spiciness that lingers on the aftertaste.

- By Neal Martin on June 2022