

CHABLIS GRAND CRU LES PREUSES

The terroir of the Chablis Grand Cru Les Preuses is markedly shaped like an amphitheatre. The sub-soil offers a harmonious combination of compact clay and calcareous soils. From Les Preuses one reaps elegance and voluptuousness whilst savouring a finish full of finesse.



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: Floral notes on the nose, with fruit driven hints enhanced by intense mineral notes and lightly smoky touches. Very rounded on the palate, but also full-bodied yet elegant.

91-93
Pts
Robert Parker
WINE ADVOCATE

The 2017 Chablis Grand Cru Les Preuses unfurls in the glass with a bouquet of fresh peach and white flowers that seems to be subtly framed by spicy recently used oak. On the palate, it's full-bodied, glossy and tensile, with good balance and an elegant, chalky profile. Of all Brocard's 2017s, the Preuses will demand the most time.

- By William Kelley on August 2018