



CHABLIS VIELLES VIGNES

Epitomizing the domaine, the Vieilles Vignes de Jean-Marc Brocard (Jean-Marc Brocard's Old Vines) were planted around 70 year ago. Their roots reach down over 25 meters into Kimmeridgian soil. The wines, which are more concentrated, express all the complexity and finesse of the Chardonnay grape.

Brand:	Jean-Marc Brocard
Region:	Village of Préhy
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:	60 years old
Farming:	Environmentally Friendly, Organic, Biodynamic
Temperature:	12-14°C
Wine & Food:	Mushroom pie, quiches, shellfish, fish, rabbit with mustard, dry goat cheese.

TASTING NOTES: Nose of anise, pink grapefruit, lemon, salt, persistent and crisp. The palate is balanced, beautiful energy.



The 2022 Chablis Vieilles Vignes de Sainte Claire has a more backward, less articulate nose than the regular cuvée at this time. The palate has a pleasing lick of salinity on the entry. With fine depth, this linear and taut Chablis will appeal to those seeking a more classic style in this warmer vintage. Excellent. - By Neal Martin on July 2023