

# 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.



<b>Brand:</b>	Jean-Marc Brocard
<b>Region:</b>	Village of Préhy
<b>Varietal:</b>	100% Chardonnay
<b>Color:</b>	White
<b>Alcohol:</b>	12.5%
<b>Size:</b>	750ml
<b>Country:</b>	France
<b>Terroir:</b>	Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.
<b>Age of Vines:</b>	60 years old
<b>Farming:</b>	Environmentally Friendly, Organic, Biodynamic
<b>Temperature:</b>	12-14°C
<b>Wine &amp; Food:</b>	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.