



CHABLIS PREMIER CRU BEAUROY 2024

Our Chablis 1er Cru Beauroy (3.9ha) grow on slope looking south (30 to 40% gradient). The Kimmeridgien limestone subsoil gives with wine the intensity and typical character of a Chablis

2023 Vintage: This year has been challenging for growers and vines alike. The exceptional 2024 weather conditions demanded constant vigilance, relentless work, and compromises right up until harvesting. It required agility and trust, with growers forced to hold their nerve until the very last days. These wines display lovely aromatic freshness. Notes of citrus and white fruits mingle with delicate floral nuances. The palate shows a light, tangy liveliness, finishing with a pleasantly saline, mineral character.



Grape-variety: Chardonnay

Vines: 35 years old, yielding 50hl/ha

Soil: limestone of Kimmeridgian

Alcohol content: 12.50%

Vinification: Vinification and ageing 90% in stainless-steel vats and 10% in barrels.

Keeping potential: Can be enjoyed from 2026, and will keep for 5-10 years

Food and wine pairings: Serve at 12-14°C with foie gras, oysters, seafood, fish, veal.

Tasting notes:

A pale yellow color with hints of green. On the nose, it is powerful with iodine notes and yellow fruit. In the mouth, it is complex, round, rich with a beautiful structure and finish any length of salinity.