

Domaine Gendraud-Patrice

Chablis Premier Cru Beauroy - 2018

Born in Beine Like many generations of his family, Christophe Patrice works on the family domain near to his father and his uncles. In 2007, he decided to follow his taste for freedom, and he set up on his own 5 hectares of vineyard. In 2011, he took over the Daniel Roblot domain in association with his wife Aurélie Gendraud to create Domaine Gendraud-Patrice, a 19 hectares estate. The Vines are located in the villages of Beine, Courgis and Chablis. In Chablis, wines are exclusively Chardonnay growing on a rich calcareous soil. 2018 is an incredible vintage in Chablis, there was no pressure concerning hail or frost. The weather was warm and dry all summer, Almost every producer did a full harvest this year.



Appellation: Chablis Premier Cru – Beauroy (Located on the left bank of the serein with a very steep slope of 30 to 40% inclination. The 1er Cru Beauroy is one of the 18 main 1er Cru of Chablis.)

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 HI/ Hectares

Wine Making: The vines are grown traditionally. The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation doesn't start immediately and we can extract more aromas. Once the fermentation started, the wines spends approximately 6 month on fine lees, until the malolactic fermentation is done. Then a tartaric stabilization is achieved just before bottling.

Tasting Notes: Generous in aromas of gunflint, very typical Chablis. Beautiful ripe fruit notes are added, all with good persistence and concentration.

Food Pairing: Due to its complexity, the Premier Cru Beauroy will pair himself best with with hot oysters, fish in sauce or nice veal with white sauce.