

## Domaine Gendraud-Patrice

### Chablis Premier Cru Beauroy - 2019

2019: The magic of the years ending with a 9 in burgundy: 2019's winter was pretty cool, with no particular issue until the 5<sup>th</sup> of April where we had an important episode of frost. After that, Spring was filled with rain, cold weather and humidity, which resulted in a late maturation of the grapes. Summer was dry, not a drop of rain in June/July. We had to wait until early August to see the first rains, that could unlock the maturation of the vines, still impacted by the drought.

Even though the yield was clearly inferior to 2018, the late maturation allowed bringing a lot of acidity and freshness, which is the spine of Chablis wines!



**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 wine spends approximately 6 months 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 best with hot oysters, fish in sauce or nice veal with white sauce.