

Domaine Christophe Patrice

Chablis Premier Cru Beauroy - 2024

The 2024 vintage in Chablis is shaping up to be elegant and refined, marked by a return to classic freshness. A relatively cool and balanced growing season contributed to wines with bright acidity, precise minerality, and pure citrus and green apple notes. Early tastings suggest excellent aging potential and strong terroir expression—hallmarks of great Chablis.



Appellation: Chablis Premier Cru – Beauroy (Located on the left bank of the serein with a very steep slope of 30 to 40% inclination and a poor water supply. The 1er Cru Beauroy is one of the 18 main 1er Cru of Chablis. It covers 64 hectares).

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 Hl/ 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 himself best with hot oysters, fish in sauce or nice veal with white sauce.