

CHABLIS PREMIER CRU "BEAUROY" 2020



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Stainless steel tanks, between 17° and 21°C.

👑 AGEING

12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha

👑 AGEING

4 to 5 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C

SITUATION

Beauroy is located on the left bank of the Serein, facing the Premier Cru Fourchaume vines. They are located in the communes of Beine and Chablis (more precisely Poinchy), with a south-eastern exposure.

TASTING AND FOOD PAIRINGS

Chablis Premier Cru Beauroy 2020 is a round wine with floral aromas. A fruity, supple wine with a mineral taste and a long finish.

Serving suggestions: fish with white sauce, sweetbreads, chicken with morels.

PRESS REVIEWS

Chablis 1er Cru Beauroy 2022 - The World of Fine Wine - January 2024 - 84-85/100

Chablis 1er Cru "Beauroy" 2020 - Wine Spectator Buying Guide - February 2023 - 93/100

Chablis 1er Cru "Beauroy" 2020 - July 2022 - James Suckling - 93/100