



ROBERT GOULLEY

Chablis Grand Cru Bougros

White

VINES

TERROIR

The grapes are growing on a marked slope facing south-east, the Kimmeridgian limestone soil which has made the reputation of Chablis wines.

LOCATION

The Grand Cru Bougros is located at the north-western tip of the Grands Crus.

IN THE VINEYARD

The vines are 25 years old and give 45 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

2018 is an exceptional vintage for Burgundy wines, the weather perfectly balanced between water and sun.

- Hand-picking
- Natural yeast
- Direct pressing, cold settling. Controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed in stainless steel
- Maturing on fine lees from November to mid April
- Collage and filtration before bottling
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine
- Bottled by us at the Estate.

Alcohol content : 12.5 % vol.

SERVING & TASTING

A brilliant yellow colour. Elegant, assertive nose of white flowers and citrus fruit. On the palate, a structured wine, well balanced between minerality and acidity, with almond flavours. A fine and well balanced wine.

Ageing potential : 10 to 15 years - **Serving** : 10-12°C

Enjoy it with grilled fish or fish in sauce, grilled white meats or white meats in cream-based sauces.

SPECIFICATIONS

Other labels : Vegan

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products



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VINS DE
BOURGOGNE

Please enjoy Bourgogne wines responsibly.