



CHABLIS BEAUROY 1ER CRU 2020

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Beauroy was planted in the 12th century and is more sensitive to both frost and drought. There is speculation that the name Beauroy comes from "bois roy," meaning the woods of the king. This vineyard is known to deliver unctuous textured wines with melted acidity and minerality.

VINTAGE NOTES

In 2020, a warm winter led to earlier budding in March. Frost pulled growers from their slumber in late March through early April, and again in mid-May. Summer heat waves brought an earlier start to harvest, but also limited yields, which were ultimately down 20% versus normal. Excess heat also slowed maturation, which helped retain acid and concentrate flavors. The 2020 vintage delivered classic Chablis style – minerality, charm and freshness – and is considered among the top vintages of the decade.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Left bank of Serein; southeast exposure; 150-197 meters

Soil: Kimmeridgian, thin topsoil with small pebbles

Vine Age: 25 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 80% stainless-steel tanks and 20% in 228L oak barrels (up to 30% new oak)

Alcohol: 12.5%

Pack: 6/750ML

