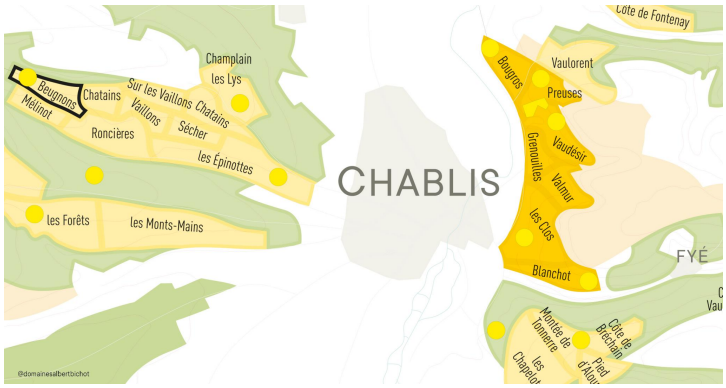
DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

CHABLIS PREMIER CRU "LES BEUGNONS"
DOMAINE LONG-DEPAQUIT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Clayey soil with a high proportion of Portlandian limestone scree overlying Kimmeridgian marls.
Surface area of the vineyard : 5,68 ha
Age of vines : 15 years old

PRESENTATION
"Les Beugnons" is a Premier Cru located on the left bank of the Serein river. The wines from this Climat may also bear the name "Vaillons" which is the name of the flag-bearing Climat they fall under. We have chosen to retain the original name due to the unique typicity of our plot.
The very white soil and the extremely favourable exposure of our plot, in an area that is protected by the presence of numerous trees, yield mineral wines with ripe, rich aromas and flavours.
"Les Beugnons" remains one of the rarities of Chablis.

WINEMAKING/AGEING
Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.
Alcoholic fermentation and aging on fine lees in stainless steel vats for 11 to 12 months.

TASTING
Highly expressive nose boasting notes of ripe white and yellow-fleshed fruit. The palate is both complex and fresh, featuring pronounced minerality and notes of nuts and fresh hazelnuts.

SERVING
Serve between 11 and 13°C (52-55°F).
To taste when young or to keep 5 to 7 years.

FOOD PAIRINGS
Seafood: scallops, prawns
Raw, marinated or grilled fish
Recipe suggestion: salmon sushi

QUOTES
Decanter: 93/100 (2023)
Wine Spectator: 92/100 (2022)
Jasper Morris: 91/100 (2021)

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

www.albert-bichot.com

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.