



Chablis

JEAN-MARC BROCARD

PROPRIÉTAIRE - RÉCOLTANT

# CHABLIS CÔTE DE LÉCHET



Surrounded by Chablis vineyards on all sides, the family estate was founded in 1973 by Jean-Marc Brocard, who has since been joined by his son Julien. The estate spans almost 200 hectares, 66 of which are certified organic.

38% of the Premier Cru Côte de Léchet vineyards grow on slopes with direct sun exposure. Their soil is poor and very stony, which produces low yields and incredibly mineral.

<b>Brand:</b>	Jean-Marc Brocard
<b>Region:</b>	Village of Milly
<b>Varietal:</b>	100% Chardonnay
<b>Color:</b>	White
<b>Alcohol:</b>	12.5%
<b>Size:</b>	750ml
<b>Country:</b>	France
<b>Terroir:</b>	Kimmeridgian soil, Southeastern exposure
<b>Age of vines:</b>	30 years old
<b>Farming:</b>	Respect for the land and its ecosystem
<b>Temperature:</b>	11-12°C
<b>Food pairing:</b>	Selfish, salmon, grilles chicken, beef carpaccio, mushroom risotto.

**TASTING NOTES:** Appearance: Yellow with silvery glints • Nose: Saline, mineral and lemon aromas • Palate: Wonderful tension with floral, mineral and saline notes. A lovely, pleasant and refreshing wine.



The 2019 Chablis Côte de Léchet 1er Cru offers traces of peach skin mixed with faint traces of white chocolate on the nose, though these recede with aeration to offer more green fruit, Granny Smith apples and gooseberry. The palate is well balanced, and quite punchy for a Côte de Léchet. The attractive, spicy finish has just enough salinity to urge you back for another sip. Excellent.

- By Neal Martin on July 2023