



Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
13.50%

Residual Sugar
0.9 g/l

pH
3.26

Total Acidity
5.66322 g/l

Drinking Window
2023 - 2028

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
23/01/2025

Chablis 1er Cru Beauroy 2018

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

This wine is very expressive, fruity and rich at the same time thanks to a good ripeness. The grapes of this vineyard ripen earlier compared to other places in Chablis.

Winemaking

After a soft pressing, part of the juice is fermented in "double barrels" of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Aging usually lasts 13 to 15 months on fine lies before bottling.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain.

In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

