



## DOMAINE GUY ROBIN

# Chablis Grand Cru 'Bougros'

## Vieilles Vignes

Winemaker Marie-Ange Robin represents the fourth generation of vine growers in the family. It was her father Guy who, parcel by parcel, purchased Chablis vineyards in the 1950s; yet it is Marie-Ange who has brought the winery to a level of greatness for which it was always destined. There are few other Chablis estates with such a rich collection of older-vine rootstock, and as a result, few other estates that deliver Chablis wines of such character and complexity. Some 80 percent of the family's vines today—across five grand cru and four premier cru vineyards—are "vieilles vignes" or older vines.

**WINERY:** Domaine Guy Robin

**WINEMAKER:** Marie-Ange Robin

**ESTABLISHED:** 1954

**REGION:** FRANCE • Burgundy • Chablis

**APPELLATION:** Chablis AOC

**BLEND:** 100% Chardonnay

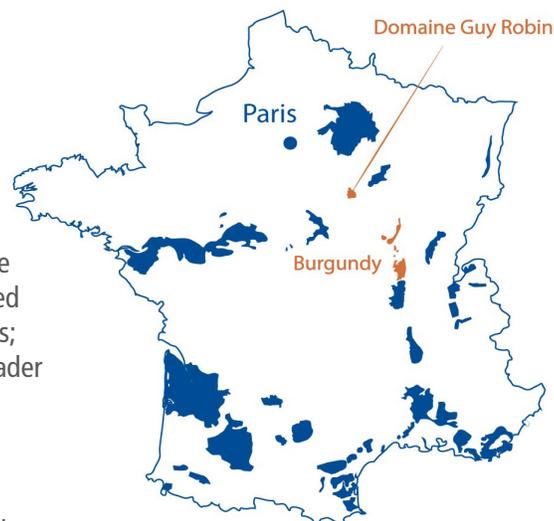
**VINEYARDS:** Estate vines total just over one acre in this grand cru, at the western end of Chablis' grand cru row. Pure Kimmeridgian soils are called "millefeuille," or many-layered, with white clay and fossilized oyster shells; 'Bougros' also has more clay and marl, believed to give wines here a broader mouthfeel, with more texture.

**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Pressed full cluster; juice held in tank for 24 hours to settle naturally. Fermented on indigenous yeasts in French oak barrels (10% new.) Aged just under one year in barrel. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of lemon zest, poached white fruits, white peach, pepper. Full-bodied, textured; mouth-filling with good acidity

**PAIRING SUGGESTIONS:** Regional goats' cheese; chicken in mushroom sauce; seared ahi tuna or other rich, fresh fish



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