

Christophe Patrice

Chablis Premier Cru Beauregard - 2023

A pleasantly unexpected vintage.

Despite complicated weather conditions right up to the eve of the harvest, the 2023 vintage is looking very promising.

Two harvest in a row without major climatic incidents – now that is something!

However the weather conditions gave the winegrowers a hard time : an excessively mild winter, capricious and wet weather in April, an ambush of powdery and downy mildew, and a prolonged drought.

Despite this, summer temperatures in September enabled the grapes to reach optimum ripeness. Harvesting began around September 10th. To everyone surprise, the harvest volume was good.

The wines are expressive, with lovely fruity notes. 2023 combines quality and quantity.



Appellation: Chablis Premier Cru – Beauregard (Located on the left bank of the Serein River with a very steep slope of 30 to 40% inclination and a poor water supply. The 1er Cru Beauregard slope is facing the south exposition is one of the 18 main 1er Cru of Chablis. It covers 20 hectares). Beauregard means “*Nice View*”

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 Hl/ Hectares

Wine Making: The vines are grown traditionally. The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation doesn't start immediately and we can extract more aromas. Once the fermentation started, the wines spends approximately 6 month on fine lees, until the malolactic fermentation is done. Then a tartaric stabilization is achieved just before bottling.

Tasting Notes: Generous in aromas of gunflint, very typical Chablis. Beautiful ripe fruit notes are added, all with good persistence and concentration.

Food Pairing: Due to its complexity, the Premier Cru Bearegard will pair himself best with hot oysters, fish in sauce or nice veal with white sauce.