

Domaine Gendraud-Patrice

Chablis Premier Cru Beauroy - 2022

After a complicated year in 2021, winegrowers are smiling again with the 2022 vintage.

Spring frosts were noticed at the end of March, but the vineyard was still at the stage of bud swelling, just affecting the vines very slightly. The exceptionally warm spring of 2022 gave a boost to the vegetation. A dry spell followed throughout the month of July. The health of the vines was excellent: no rain, no diseases!

The conditions were excellent to make a great wine. Wines are expressing notes of ripe fruit, pear and peach, while keeping their freshness. They are generous and have a good balance. Quality is definitely there as well.



Appellation: Chablis Premier Cru – Beauroy (Located on the left bank of the Serein with a very steep slope of 30 to 40% inclination and a poor water supply. The 1er Cru Beauroy is one of the 18 main 1er Cru of Chablis. It covers 64 hectares).

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 wine spends approximately 6 months 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 Beauroy will pair himself best with hot oysters, fish in sauce or nice veal with white sauce.