

JEAN-MARC BROCARD

Chablis 1er cru Butteaux

\$70.23*

* Suggested retail price



2021 ✓ Vegan



ABOUT THIS WINERY

Jean-Marc Brocard's origins lie in the Côte d'Or, the son of a farmer from the village of Chaudenay-le-Château. It was an accident of marriage that brought him to wine, he married a vigneron's daughter. Jean-Marc planted his first vines in 1973 in the village of Préhy, the birth year of his son and now vineyard manager, Julien. Jean-Marc says "The truth of wine lies in the soil where it has grown."

TASTING NOTES

Firm and bright Chablis with steely, grippy palate, made from organically grown grapes. A toasted wine with grain of salt notes. On the palate, notes of toasted hazelnut, iodized. A beautiful finesse.

PRODUCT NOTES

On a deeper, clayey soil with a high concentration of heat in summer, the Butteaux gives concentrated, structured and very floral wines, elegance and power make it a typical wine of its appellation.



- 93 Points -Burghound.com

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