

France, AC Chablis | 2023

# JEAN-MARC BROCARD CHABLIS SAINTE CLAIRE ORGANIC



JEAN-MARC  
BROCARD

“The Ladybug shows that this is an organic wine”

## Story

The Chablis Sainte Claire's Chardonnay grapes come from the southern slope of the village of Pr hy. The soil type is Kimmeridge, which is characteristic for the area, with layers of limestone and clay with fossils. The biodynamically grown vines are about 30 years old, with a density of 5,700 vines per hectare and a yield of 55 hectolitres per hectare. The grapes were pressed in a compressed air press, the juice was fermented in refrigerated tanks with natural yeast until the end of malolactic fermentation. Chablis Sainte Claire continued to mature for nine months in steel tanks. A crispy and well-balanced Chablis, which also suits vegans.

## Producer

Jean-Marc Brocard planted his first vines in 1973 in Pr hy, within the Chablis region, where his estate is located. In the same year, his son Julien was born, who today leads the company with the latest biodynamic practices. The estate is one of the main players in Burgundy dedicated to organic farming. Precision, power, and freshness are the core principles and symbols of Jean-Marc Brocard's philosophy. Precision reflects the transmission of the Jurassic-era seabed into the vines, embodying the pure typicity of Chablis grapes. Power arises from the wine's structure, intensity, and length. Freshness emerges from the acidity created by the northern location and stony soil, which are characteristic of Chablis. In short, Jean-Marc Brocard's wines draw their true character from the soil. The estate's wines come from its own and leased vineyards covering a total of 200 hectares. Production includes the various expressions of Chablis, most of Auxerre's other wines, and three different terroirs of Burgundy white wine. Jean-Marc Brocard's wines are exported to 55 countries.



**COLOR** Golden yellow

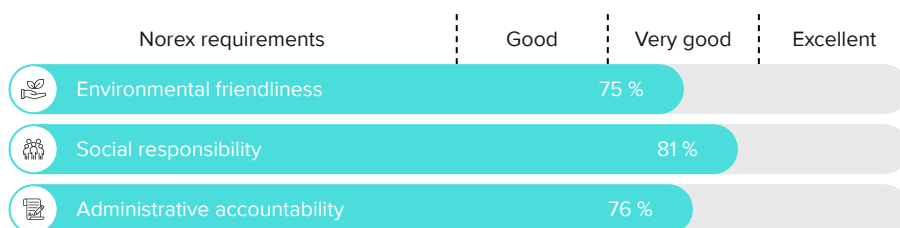
**AROMA** Minerals on the nose, with citrus notes, green apple, butter, toast, flowers and nuts

**TASTE** Dry, acidic with a good body, clearly minerallike, buttery and baked

**TIPS FOR USE** A delicious fish wine for example for pike-perch or perch, for shellfish, for sushi, for mussels and blintzes

<b>WINE TYPE</b>	White wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Chardonnay 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Jean-Marc Brocard	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12,5%	<b>PRODUCT NUMBER</b>	142008
<b>SUGAR CONTENT</b>	1 g/l		

### Norex Responsibility Indicator: Jean-Marc Brocard



Responsibility review has been conducted by Norex. Read more [norex.fi/vastuullisuusmittari](https://norex.fi/vastuullisuusmittari)



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