



**TERROIRS** The vineyard is located on the right bank of the Serein River, northeast of the town of Chablis on a steep part of the *grand cru* slope (45% gradient), from the parcel’s *lieu-dit* of “Côte de Bouqueyreaux.” This windy section of the vineyard keeps the berry size small and leaves the leaves yellow from stress. It enjoys southwestern exposure, and its soil is composed of 100% Kimmeridgian limestone and a little bit of clay whose formation dates back to the 200-million-year old Jurassic period.

**FARMING** Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis’ terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

**GRAPE VARIETALS** 100 % Chardonnay

**VINE AGE** Planted in 1968

**AVERAGE YIELD** 35 hectoliters per hectare

**WINEMAKING** Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

**TASTING NOTES** The windswept terroir of Côte de Bouqueyreaux produces smaller berries than the rest of grand cru Bougros. The muscularity and power of Bougros are still present here, albeit in a much more ethereal, and mineral-laden expression.

**ANNUAL PRODUCTION** 600 bottles or 50 cases

