

# DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



## Chablis Grand Cru Bougros

Powerful and Rich, Bougros is a very generous and expressive Grand Cru

### Tasting

Bougros is a very expressive Grand Cru. The situation of the parcel with a great sun exposure explain this concentration. We can find ripe fruit flavors and a large and opulent wine.

Food Pairings : This Grand Cru will be perfect with meat in “sauce”, big sea food, mountain cheese.

### Vineyard

The Grands Crus are surrounding the village of Chablis on the right bank of Serein. Bougros is the first Grand Cru north of the hillside. The south-ouest exposure ensures warm sunshine late in the day.

This cuvée is coming from purchased grapes since 2012.

This partnership is done on about 0,55 ha of Bougros appellation.

### Winemaking & Aging

Alcoholic fermentation in inox tank

Temperature control allow us to find very fine and precise flavours during fermentation.

The aging is 10 to 14 months and is made 20% in inox tank and 80% in oak barrels (new to 3 years old)

The barrel aging bring complexity and higher deepness to the wines. The blend with the part in tank help us to find every year the best balance for each cuvée.

Bottling by ourselves at the estate.

