

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2012 MARCHAND & BURCH CHABLIS



Appellation d'origine Controlée

Chablis

Producing Commune

Préhy, a south facing plot located on a plateau. Limestone & deep clay soil.

Vinification

Whole bunch pressed. Alcoholic fermentation for three months in vat.

Fermentation with a lot of lees but no batonnage to give complexity and freshness.

Ageing

Nine months of ageing in vat.

No racking during the ageing.

Bottled with a little fining & filtration.

Tasting Notes

Pale straw in colour. The nose shows fine lifted honeysuckle & freshly cut apple aromas with brine & wet stone minerality. The palate is rich & finely structured with lemon zest flavours, herbal hints and a chalky mineral texture. It has a generous mid palate weight checked by minerally zing and subtle acidity on the finish.

Alcohol

13%

The 2012s bring together high levels of ripeness (by Chablis standards) with equally bright, vibrant acidities, a combination that is dazzling. Today, I see 2012 as a more powerful if slightly less polished version of 2010. The wines are also less classically austere and tightly wound than the 2010s, and will likely drink better earlier because of their richness. At the Petit Chablis and Chablis level, the 2012s are unusually generous and pliant, not a bad thing for wines meant to be enjoyed upon release. Overall, the 2012s are a big step up from the 2011s in terms of overall quality and consistency. The finest examples are drop-dead gorgeous. Antonio Galloni, vinousmedia.com, on the 2012 Chablis vintage

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