



Athénaïs

Chablis Grand Cru Blanchot 2011

Project

« Athénaïs » is the negociant brand created by Athénaïs De Béro in order to expand the range of wines of her domain, the Château de Béro. This negociant brand was a project since many years, it was born based on a close selection of parcels and growers cultivating grapes in the respect of Burgundy's terroirs.

Grape Variety

100% Chardonnay

Terroir

The Grand Cru Blanchot's terroir is characterized by marly and calcareous soils formed during the Kimmeridgian era. It is facing South on the right bank of the Serein River, which crosses the vineyard. Its slope, located on the East end of the Grand Cru's hill is well exposed to the wind and to the sun while overlooking the valley of Blanchot.

Date of harvest

End of September

Vinification and aging

The grapes are handpicked at maturity in 10kg crates by Athénaïs De Béro' teams, then grapes are taken to the domain, in Béro. The harvest is directly pressed in a pneumatic press at low pressure. The wine has been fermented and aged during 16 months in oak barrels from 2 to 4 wines and then has been bottled without any filtration or fining.

2011 vintage

This 2011 vintage is a beautiful vintage, thanks to ideal weather conditions. The nice sunshine in spring has allowed the production of golden and bright grapes. The finesse and the freshness of the Chablis Grand Cru Blanchot 2011 are the characteristics for a charming vintage with a nice minerality and aromas of white flowers.