



Athénaïs

Chablis Grand Cru Les Preuses 2011

Project

« Athénaïs » is the negociant brand created by Athénaïs De Béru in order to expand the range of wines of her domain, the Château de Béru. 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 parcel of Grand Cru Les Preuses is located on marly limestone soil Kimmeridgian era. It is facing South on the right bank of the Serein River, which crosses the vineyard. The Grand Cru Les Preuses is located on the west side of the Grand Cru's hill, overlooking the village of Chablis. The nice rocky slope allows a beautiful expression of its terroir.

Date of harvest

End of September

Vinification and aging

The grapes are handpicked at maturity in 10kg crates by Athénaïs De Béru' teams, then grapes are taken to the domain, in Béru. 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 Chablis Grand Cru Les Preuses 2011 offers a concentrated and shining dress. Its typical minerality is enhanced by a powerful intensity.