

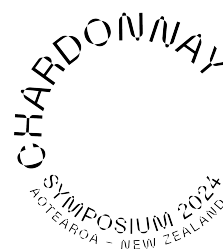
Aotearoa Chardonnay Symposium 2024

Day 1

Session 3

Wine 2

Winery	William Fevre
Viticulturist	François Ménin (Chef de Culture)
Winemaker	Didier Séguier (Maitre de Chai)
Wine	Chablis Grand Cru Bougros Cote Bouguerots 2020
Region	Bourgogne
Sub region(s)	Chablis
Wine RRP \$	\$151
Cases produced	6925



Wine Analysis

pH	3.19
TA	3.83 g/L
VA	0.35 g/L
DCO2	837 mg/L
Alcohol %	13.00%
RS	0.1 g/L

as H2SO4

5.9 g/L

as Tartaric

as H2SO4

0.43 g/L

as Acetic

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Tasting Note

Complex and mineral bouquet, powerful and dense structure with pleasant roundness.

Vineyard/Vintage Notes

Bougros sits on a very steep slope, with a gradient of more than 30%, facing due south at the foot of the hill. The shallow soil, a mixture of clay and gravel, prevents excessive yields resulting in complex, robust wines.

- GRAPE VARIETY: 100% Chardonnay
- SOIL AND SUBSOIL OF CHABLIS: Chalky clay, marl, and marly limestone from the Kimmeridgian era (the upper Jurassic geological period, 160-140 million years ago), rich in minerals and oyster fossils, giving the mineral character typical of the wines of Chablis.
- SOIL AND SUBSOIL OF THE APPELLATION: A blend of clay and pebbles on rather thin soil. This terroir structure acts as a natural brake on the vigour of the vine, and as a result on the yields of the parcels.
- SURFACE AND LOCALISATION OF THE APPELLATION: 12.62 hectares, at the west/southwest point of the Côte des Grands Crus, on a steep (higher than 30%) slope and benefiting fully from the sun rays.
- SURFACE AND LOCATION OF OUR PARCELS: 6.23 hectares, ie 49% of the total appellation, 2.11 ha of which lie in the «Côte Bouguerots» with a full southern exposure at the foot of the slope.

Winemaking Notes

- HARVEST: Manual
- VINIFICATION: Use of the principle of gravity so as to avoid all pumping, which could harm the quality of the wine. Brief (1½ - 2 hours) pneumatic pressing to obtain a gentle separation of the solid and liquid parts of the grape. Very light static settling of the juice to preserve enough fine lees so that the alcoholic and malolactic fermentations can occur naturally. The must is run into French oak barrels (aged of 6 years in average) for 50 to 60% of the harvest. The remainder is vinified in small stainless steel vats.
- MATURING: 14 to 15 months, of which 5 to 6 months on fine lees in French oak barrels, for 50 to 60% of the harvest. The end of maturation occurs in small stainless steel vats.

Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	220 Bougros 41 B	215 Bougros tricon		

Vineyard, Block or Sub-Block

% of Blend				
Clone				
Rootstock	41b	41b		
Soil Type	Clay-limestone	Clay-limestone		
Vine Age	44	43		
Years in Production	41	40		
Other...				

Yield Management

Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?	no	no		
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	guyot	guyot		
Pruning (buds/m)	16	16		
Canopy density (shoots/m)	1m60	1m60		
Shoot thinning	yes	yes		
Crop thinning (% removed)	no	no		
Kg/m fruit				
Leaf plucking	yes	yes		
Timing of leaf plucking	End of August	End of August		
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set	26 of August	26 of August		
Days between flowering and harvest				
Other...				

Harvest

Date	31/08-01/09/2020	31/08-01/09/2020		
Brix				
pH	3.2	3.2		
TA	4.83	4.83	g/L	H2SO4
Malic Acid	3.6	3.6	g/L	
YAN	335	335	mg/L	N
Method of Harvest	Hand picking	Hand picking		
Fruit condition	Cases	Cases		
Field Additions				
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	NO
Destemmed	NO
Whole Bunch	YES

Crushed	YES
Press Type	Pneumatic
Wash	NO
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	NO
Juice additions, types and rates	SO2
Gas cover, inert	Dry ice
Hyper Ox, timing	NO
Settling. Time, temperature	24h - 11°C
Direct to barrel	NO
Juice NTU (if known).	
Other...	

Fermentation Yes/No and details. Reasons why?

Vessel Type(s)	Inox
New oak, % and type	No new oak (0%). French oak
Temp Control. Target temp or rate	18-20°C
Wild ferment, % of blend	NO
Inoculated. Yeast used and rate	Yes - 20g/hl
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	YES
Enrichment. Target Alc %, timing	NO
Acidification. Target pH/TA, timing	NO
MLF. Inoculated / natural, timing	Natural
Warming for MLF	15-16°C
% MLF in blend	100%
Other...	

Post Ferment / Finishing Yes/No and details. Reasons why?

Stirring, frequency	NO
Enzyme addition	NO
Other lees management	
Time in barrel	8 months
Time in tank prior to finishing	8 months
Palate fining, type and rate	
Protein fining, to what level	Stable protein
Cold Stabilisation, to what level	5-6°C for 3 months
Filtration, type	Lenticular
FSO2 level at bottling	29 free SO2 - 84 Total SO2
TSO2 level at bottling	
Bottling date	04/04/2022
Filtration type at bottling	Cartridge filters