

CHABLIS Les Ouches - Domaine Bersan

Country:	France
Region:	Bourgogne
Appellation:	Chablis
Year:	2010
Grapes:	100 % Chardonnay
Alcohol degree:	12.5 %
Serve at:	10-12°C
Serve with:	seashells, escargots, goat's cheese, gruyère

Description: The Bersans' family has been living in Saint-Bris for many generations. The Bersans are keeping the tradition alive as much as they pay attention to the benefits of new technologies. That's why the whole 40 hectares of their domaine is converted into wine in a modern wine-house, where hygiene mixes to simplicity. Stainless steel and new wood barrels (for some wines) are used in the process. Once in bottles, our wines are stored for ageing in the middle of our Saint-Bris village, in our Xith and XIIth centuries arched cellar. These cellars are linked to an underground network. The Saint-Bris cellars visits are a great tourist attraction in our Burgundy region. The vineyard of our domaine is made of two-thirds white wines (27 ha) and of one-third red and 'rosé' wines (13 ha). Nose very soil with notes of marly blue clay pronounced, more than iodized. The reducing aspect evolves towards spiced on roasted notes. Beautiful tonic sourness without excess, salivating. Homogeneous, typified, long.

