

# BÉRU CHABLIS CLOS BÉRU MONOPOLE AOC 2014

AOP

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	7.4 g/l
<b>Residual Sugar:</b>	0 g/l
<b>Certificates:</b>	Demeter
<b>Allergens:</b>	sulfites
<b>Optimum Drinking Year:</b>	2017 - 2031



## VINEYARD

<b>Origin:</b>	France, Chablis, Béru
<b>Quality grade:</b>	AOP
<b>Site:</b>	Clos Béru
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Chardonnay 100 %   30 years 6500 plants/ha   3500 - 4500 liter/ha
<b>Soil:</b>	loam lime marl

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes

## WINERY

The Béru family has owned the historical Château de Béru domain for 400 years. Until the phylloxera crisis, when all the vines were uprooted, at the beginning of the 20th century, the domain used to rely solely on the wine for its revenues. It was only in 1987, that the Comte Éric de Béru, out of passion for wine, undertook to replant the entire vineyard, and in particular, the famous Clos Béru. His wife, Laurence and their daughter Athénaïs are now running the domain. They have invested considerable means to improve the production quality and give a fresh start to the domain. These tremendous efforts and the choice to adopt organic farming are beginning to bear fruits, and are noticeable in the vintages that have been vinified by Athénaïs and her team since 2004.

