

BÉRU CHABLIS 1ER CRU VAUCOUPIN AOC 2015

AOP, 1er Cru

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Certificates:	Demeter
Allergens:	sulfites



VINEYARD

Vineyard Site:

The Premier Cru Vaucoupin consists of a narrow strip of clay and lime localized on the sud/sud-est slope of the Chichée plateau. It is renowned for the delicacy of its wines. In 2006, the Château de Béru took over a 30 are parcel located in the centre of the Premier Cru Vaucoupin. The vines average 30 years of age. The density of plantation reaches 6500 plants per hectare. The pruning system is guyot double shoot. The steepness of the slope prevents the use of tractors. In order to improve the soils' quality, they are now plowed with a horse or manually worked. Since 2006, considerable improvements have been made, noticeably in the organic prevention of diseases, in the trellising and biodynamic practices.

Origin:	France, Chablis, Béru
Quality grade:	AOP
Site:	Vaucoupin
Normal Classification:	1er Cru
Site Type:	plateau
Varietal:	Chardonnay 100 % 30 years 6500 plants/ha
Geographical Orientation:	south east, south
Soil:	loam lime

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	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.