

RÉGNARD

Chablis Preuses Grand Cru 2021

Chablis, France



OVERVIEW

Régnard, one of the oldest and most prestigious houses in Chablis, was founded by Zéphir Régnard in 1860. In 1984, Baron Patrick de Ladoucette purchased Régnard and has perpetuated the style and tradition of the wines. Respectful of tradition, Régnard continues to offer a complete range of Chablis wines, including Grands Crus, Premiers Crus, Chablis and Petit Chablis.

A delicate wine with a strong minerality in its youth, Preuses Grand Cru becomes superb after several years in the cellar. It then expresses slightly smoky, very flowery aromas with hints of gunflint. Fat, supple and full of finesse. A magnificent wine.

WINEMAKING

During the harvest, all the grapes are handpicked and then pressed. The must then passes into a small vat for natural clarification and the juice is transferred to stainless steel tanks for malolactic fermentation. Four different types of yeast are used for fermentation, each bringing a specific character to the wine. This enables the Régnard team to achieve great complexity in its wines. Each tank receives cultural yeast to start the fermentation.

The temperature of the fermentation is regulated at 68-71°F by water that is circulated in the double lining of the tank. After the first fermentation, all of the wine undergoes malolactic fermentation. Bacteria is added to begin this fermentation, which reduces the wine's acidity and gives it more complexity and stability. For 12 months, the wine ages in 100% French oak barrels. The wine is then filtered before bottling.

TASTING NOTES

Green-gold color with brilliant silver highlights. Complex nose combining mineral notes (oyster shell) with dried fruit aromas (pistachio, almond). Full-bodied and fat on the palate, with hints of honey. Lively finish.

VARIETALS:
100% Chardonnay

WINE ALCOHOL:
13%

96
POINTS
Decanter

Rich and honeyed aromatics are sensual and beguiling, with lemon curd, rich citrus pastry cream, and meringue. The 100% French oak élevage gives this wine a depth that Chablis is rarely associated with. There are notes of fresh baked pastry crust and lemon meringue, as well as toasted almond skin and orange liqueur.



MAISONS, MARQUES & DOMAINES

Represented by Maisons Marques & Domaines | @mmdusa