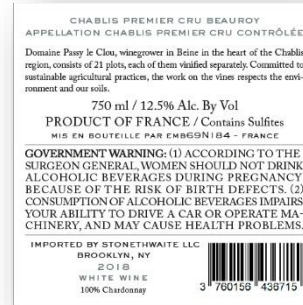
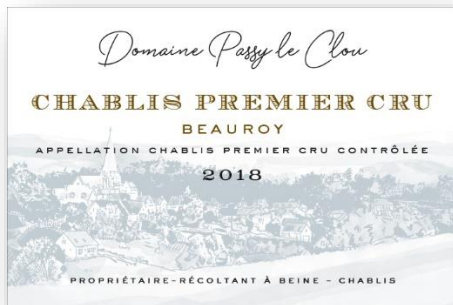


mary taylor wine

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## *Domaine Passy Le Clou Chablis Premier Cru Beauroy*



If appellation wines are a mark of quality, Premier Crus are a cut above. Premier Crus in Burgundy are vineyards noted for their potential to produce superior grapes based on their location, aspect, and soils – and Beauroy is uniquely positioned above the left bank of the Serein River. (One etymological theory holds that the name Beauroy comes from “beauvoy,” meaning “beautiful view.”) Its steep, well-drained Kimmeridgian slopes and dry winds force the vines to struggle, producing wines of great concentration.

Domaine Passy Le Clou’s 30 hectares are spread over 21 individual plots, which are vinified separately (with a small team of just 7 people) to showcase the individual expression of the terroir. The Beauroy (from a single hectare) is deeply expressive, with notes of hawthorn and acacia on the nose; round and ripe yet mineral on the palate.

Our Beaujolais winemaker, Marine Descombe, purchased this small estate in the village of Beine in 2017. Marine follows strict environmental guidelines to preserve the health of the soil and wildlife. Soils are tilled to avoid using herbicides by improving their aeration, soil structure, and water conservation. Natural hedges stimulate biodiversity, and only natural fertilizers and cover crops are used. An artificial lake helps moderate the climate and protect against the severe frosts of this northerly region.

The winery itself is modern, allowing precise winemaking with a light and delicate touch. After very strict selection at harvest, grapes are pressed very gently in a pneumatic press, the must is allowed to settle naturally and is raked 12-24 hours after pressing. Fermentation takes place in temperature-controlled, stainless steel tanks for 4-6 months, and sedimentation occurs naturally. The wine then ages a further 6+ months on its fine lees.

Size: 750ml

Appellation: Chablis Premier Cru Beauroy AOP

Soil Type: Kimmeridgian clay and limestone

Varieties: 100% Chardonnay

Age of Vines: 55 years

Farming: HVE Level 3 Certified

Alcohol: 12.5%

Aging Details: Stainless steel

