



*"[Chablis] is a white wine, sometimes golden that has aroma and body, an exquisite and generous flavor that fills the heart with happy confidence."*

– 13th-century writer Fra Salimbène

## DOMAINE JEAN-CLAUDE COURTAULT

CHABLIS • BURGUNDY

Driven by passion and excitement about growing grapes and making wine, the Courtaults' estate is perched on top of the hill of Lignorelles, one of the 20 wine-growing villages scattered near and around the town of Chablis. Surrounded by vines, Lignorelles enjoys a magnificent panoramic view over the Chablis wine region.

Now a dynamic family business, Courtault was founded by Jean-Claude Courtault in 1984 with 1.5 hectares of vines. The estate produces wines exclusively from its own vineyards, now with a total of 17.6 hectares representing three of the four Chablis appellations: Petit Chablis, Chablis, and Chablis 1er Cru. The meticulously-kept Chardonnay vines are up to 35 years old.

Once grapes approach full physiological ripeness, usually at or toward the end of September, the Courtault family can begin harvesting the fruit. The process lasts anywhere from 12 to 18 days, depending on vintage. Attaining healthy sugar levels is a very real concern in a region like Chablis known (and largely celebrated) for growing fruit most often characterized by bracing acidity. Courtault consistently brings in fully ripened fruit with complex natural components and a distinctly healthy acidity that yields generous, well-balanced Chablis for the table and the cellar.

Along with their profound reverence for regional winegrowing traditions, Courtault operates a thoroughly modern cellar with shiny, contemporary equipment that protects the precise nature of the fruit by maintaining optimal conditions before, during, and after vinification. The estate's ability to bottle an inspiring depth of fruit is not lost on French wine specialists, and both reviewers and competitions routinely name Courtault bottlings for their quality (*Guide Hachette, Concours de Paris, Concours de Vins Mâcon, Vignerons Indépendants, etc.*).



*"Chablis at its best is a magnificent wine, and is quite unique. The color should be a full, in the sense of quite viscous, greeny-gold. The aromas should combine steeliness and richness, gun flint, grilled nuts and crisp toast. The flavour should be long, individual, and complex. Above all, the wine should be totally dry, but without greenness. The aftertaste must be rich rather than mean, ample rather than hard, generous rather than soulless. Chablis is an understated wine, so it should be subtle rather than obvious, reserved rather than too obviously charming." – Clive Coates MW*

### CHABLIS

Chardonnay grown on slopes of Kimmeridgian soil primarily facing South-Southwest.

*classic young Chablis nose: minerals, fresh fruit, and bergamot, vivacious; wash down a sausage with this traditional accompaniment, or enjoy with fish; lively with driving fruit, enjoy the 2014 over the next 8 years*

### CHABLIS 1ER CRU BEAUROY

Chardonnay grown in a vineyard of southern aspect near the village of Beine in Kimmeridgian soils of limestone from (*Exogyra virgula*) oyster fossils. Fermented in small stainless, aged partially in 3 year-old oak barrels.

*fruit-driven nose with definite vanilla; expressive on the palate with minerality, balanced and round, ripe fruit, and fresh almond; toasted bread finish; an early opener but typically benefits from a couple years in bottle*

### CHABLIS GRAND CRU VALMUR

Chablis' Grand Cru climat Valmur lies between les Clos, Vaudésir, and Grenouilles. This grand cru is shaped a bit like a small valley with a favorable aspect benefitting from Southeast and Southwest exposures. *Valmur is noted for its smooth texture and aromatic bouquet, comparative to the other six Chablis Grand Crus.*

In old French, "meures" was mulberry fruit, or more generally the berries of a bramble. This part of Chablis was probably rich in mulberry or brambles, initially named *Vallée aux meures* and later concatenated to **Valmur**.

*Thank you for your time and for your interest in Connoisseur Wines*