

# JEAN MARC BROCARD

## CHABLIS

---



**Vintage** 2017/19  
**Grape Variety** Chardonnay  
**Country / Region** France, Chablis

12.5% | Cork | 75cl | Gluten Free, Vegetarian, Vegan

**Tasting Note** Key 1

---

This white is a beautiful straw yellow colour with golden highlights. Delicate floral scents on the nose with flavours of green apple and citrus on the palate. High levels of minerality, and incredibly crisp and clean. A premium quality wine.

**Food Pairing**

---

Pork | Rich Fish | Shellfish

**Producer**

---

The domaine of Jean-Marc Brocard began as just one hectare, a gift from his father-in-law when he married into a winegrowing family. He has since expanded and is now widely recognised as one of Chablis's leading producers. His approach is one of minimal intervention in both vineyard and winery, resulting in pure, unadorned expressions of the great chalk slopes of Chablis.

**Taste Key**

---

White/Rosé: 1 = Driest | 9 = Sweetest  
Red: A = Light-bodied | E = Full-bodied

HP  
HILLSPROPECT

