

## Chablis 1er Cru 'Beauroy', Lavantureux Freres

£34.95

**Vintage:** 2016

**Bottle Size:** 75cl

**Alcohol %:** 13%

**Country:** France

**Description:** Pale light gold in colour with slight greenish glints. The nose is full of a rich, splendid bouquet of a multitude of flowers plus appealing and subtle citrus notes. A basket of fruit on a fresh Summer's morning. The taste is full and round - a perfect balance of rich, powerful flavours and finesse, mellowness and freshness. Everything that was so appealing on the nose reaffirms itself on the palate. A good, long aromatic finish rounds off this delicious wine.

**Cepages:** Chardonnay

**Group:** Burgundy

**Sub group:** Chablis

**Colour:** White

**Closure:** Cork

**Producer:**

**Website:** <http://chablis-lavantureux.fr/en/>

**Organic/Bio Status:**

**Food / cocktail match:** This ultra clean and refreshing wine needs to be paired with shellfish, oysters, or light fish, which it accompanies perfectly - here are some ideas well worth trying:

Small, rough-shelled "Creuse" oysters, clam salad with hazelnut oil, langoustines in a creamy sauce, pike cooked in chervil butter, swordfish filets marinated in lime juice, and poached turbot in hollandaise sauce.

**Food / cocktail recipe:**



OWC

**Press**

Yellow straw color with aromas of honey, lemon and a very slight hint of oak. Rich and full but with all the dry, flinty minerality that one expects from a really good Premier Cru Chablis. The citrus flavours and minerality "remain prominent over a very long finish. Delicious" - Katherine Cole, American Wine Writer and Journalist.

**Awards**

Silver Medal - Concours Général Concours Général (Paris)

**Other Info:**

Domaine Lavantureux really had its beginnings when Marine and Gervais Lavantureux began to sell wines made in what would become the domaine in "feuilletes" (132 litre barrels, typical of Chablis) in Auxerre and Paris. Later, Roland Lavantureux was the first to bottle the wines in 1979, and call the domaine by the Lavantureux family name. The Domaine expanded from 5 hectares to 20 hectares and continued to develop business in France and abroad.

Arnaud and David Lavantureux have run the Domaine since 2010, and continued development by the enlarging of the cellar in 2012 and acquiring new parcels of vines in Chablis, notably in the Premier Cru Vau de Vey quality growing area. Today Domaine Lavantureux produces wines of classic Chablis character from a variety of top vineyard sites.