



BRESS

Bress 2018 'Old Vine' Chablis

Bress...What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

The Vineyard

Sourced from a single 67 year old plus plot, the Envers de Valmur vineyard is located on the right bank of the Chablis appellation. This beautiful plot abuts the vineyards of the Grand Cru Vaudesir. Given the age of the vines and cordon height only hand picking occurs. 2018 in Chablis could be considered to be a text book vintage and is rated at 8.8/10.

Winemaking

My winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2018 'Old Vine' Chardonnay was treated in this manner. The fruit was gently whole bunch pressed directly to predominantly stainless steel tanks and approximately 30% seasoned French oak hogsheads. Fermentation was conducted on 40 percent solids and by only indigenous yeast. Full malolactic fermentation was encouraged and the wine spent 7 months on lees prior to bottling.



Winemaker Specifics

Colour: A vibrant and pristine light golden straw with green tinges.

Aroma: The wine offers a complex array of fruit aromas of grape fruit and pith other citrus and fine white peach. There is also a distinctive wet stone character.

Palate: The wine is very focused. A legacy of a superb acid structure that cradles tightly packed fine fruit flavours of grapefruit and other citrus and white peach. Lees impart has beautifully integrated the fruit and natural acidity in the wine, giving the wine balance and a savoury mid palate richness.

The region: Chablis is one of the coolest grape growing regions in France. It is planted predominantly to Chardonnay, along with some parcels of Sauvignon Blanc and Pinot Noir. The soils have a high percentage of limestone and it is this stone that is considered to invoke the mineral, slate characters so evident in Chablis Chardonnays.

Food friends: Think classic Chablis food partners such as gougeres, shellfish, goats cheese - and perfectly seasoned escargot! Also perfect with some fresh oysters, grilled fish or a Bress favourite - Italian style roast chicken and fresh coleslaw...heavy on the 'Italian'.

