

25/08/2017



The son of Burgundian farmers, Jean-Marc Brocard came to Chablis almost 30 years ago and developed his domaine on a small parcel of land on a windswept plateau, a few miles outside Chablis. In 1996, Jean-Marc's son, Julien Brocard, joined the family business with a vision to transform the estate to biodynamic and organic farming. Today, the vineyard has grown to 144 hectares, running from the hills of Chablis to the outskirts of Auxerre. Most of the estate is certified organic. He doesn't like oak -- he uses only stainless-steel tanks in his winery -- and most of his wines are vibrant and fresh, with a subtle honey character.

## THE PRECISION

The expression of the soil, soil memory conveyed from vine to wine, pure typicity of Chablis basement sedimented by the sea during the Jurassic era

## STRENGTH

Nothing like a structured wine, powerful, long finish, to appreciate the complexity after terrior

## THE FRESHNESS

Natural acidity, resulting from minerality of the soil, giving the wine the tension that goes for signature

We will be hosting a Jean-Marc Brocard tasting on 14 Sept. Complimentary invitation will be extended for those who have purchased HK\$1000 or above on this domain. \$180/person and fully redeemable upon purchase of \$1000 of Jean-Marc Brocard wines during the tasting.

For order and reservations, please contact us at (852) [3154 9570](tel:31549570) or Wechat / Whatsapp us at (852) [6481 0000](tel:64810000) or email us at [info@wineworld.com.hk](mailto:info@wineworld.com.hk).

## Domaine Jean-Marc Brocard Chablis Sainte Claire 2015

**Wine Spectator 90:** "A rich take on Chablis, yet with a salty tang to the apple, melon, yellow plum and lemon flavors. The chalky, mineral finish adds a sense of place. Drink now through 2020. 50,000 cases made."

**\$170/ btl / \$160/btl** (12btl) [\*\*BUY NOW\*\*](#)

## Domaine Jean-Marc Brocard Chablis Sainte Claire Vieilles Vignes 2015

**Wine Spectator 90:** "A ripe, bracing style, this features peach, nectarine and spice flavors tinged by smoke. Tightens up on the finish, with a hint of the sea. Drink now through 2020. 4,200 cases made."

**\$190/ btl / \$180/btl** (12btl) [\*\*BUY NOW\*\*](#)

## Domaine Jean-Marc Brocard Chablis 1er Cru Vau de Vey 2015

**Wine Advocate 89:** "Taken from vat, the 2015 Chablis 1Er Cru Vau de Vey has a crisp yellow flower, lemon zest and wax resin-scented bouquet that unfolds nicely in the glass. The palate is well balanced and contains more energy and tension than the Montmains, crisp and tensile on the finish with a touch of lime lingering on the aftertaste. Drink over 5-8 years."

**\$240/ btl / \$230/btl** (12btl) [\*\*BUY NOW\*\*](#)

## Domaine Jean-Marc Brocard Chablis 1er Cru Butteaux 2015

**Wine Spectator 93:** "Ripe and creamy, this white displays lemon cake and white peach flavors, with a stony undertow. Harmonious and long on the finish. Lively acidity keeps this focused and clean. Drink now through 2023. 1,200 cases made."

**\$290/ btl / \$275/btl** (12btl) [\*\*BUY NOW\*\*](#)

## Domaine Jean-Marc Brocard Chablis 1er Cru Montee de Tonnerre 2015

**Wine Advocate 86-88:** "Taken from vat, the 2015 Chablis 1Er Cru Vau de Vey has a crisp yellow flower, lemon zest and wax resin-scented bouquet that unfolds nicely in the glass. The palate is well balanced and contains more energy and tension than the Montmains, crisp and tensile on the finish with a touch of lime lingering on the aftertaste. Drink over 5-8 years."

**\$320/ btl / \$300/btl** (12btl) [\*\*BUY NOW\*\*](#)

## Domaine Jean-Marc Brocard Chablis Grand Cru Bougros 2015

**Antonio Galloni 90-92:** "Very ripe aromas of peach oil and menthol, along with smoke and toasty nuances from the lees (and the Kimmeridgian soil). In a very rich style but with sound supporting acidity. A wine of sizable dimension but reserved today, with a brisk finish featuring dusty minerality and lingering spices."

**\$390/ btl / \$375/btl** (6btl) **BUY NOW**

### Wine Tasting on SEPT 14, 2017



The flyer features a background image of a wooden wine crate with the text "Chablis" in cursive and "JEAN-MARC BROCARD PROPRIÉTAIRE - RÉCOLTANT" in bold, sans-serif font. The event details are presented in a dark red box on the right side.

**DOMAINE JEAN-MARC BROCARD WINE TASTING**  
Enjoy organic wines from the family owned producer from Burgundy

**14 SEP, 2017 (THU)**  
**18:00 - 20:00**  
**AT WINEWORLD SHOWROOM**  
1/F, Le Pinnacle, Block 3, Connaught Garden,  
155 Connaught Road West, Western District, Hong Kong

Speaker:  
Etienne Verdier, Brand Ambassador

Price:  
- Complimentary upon purchase of \$1,000 or above of Jean-Marc Brocard wines in this newsletter  
- \$180 per head (Fully redeemable upon purchase \$1,000 or above of Jean-Marc Brocard wines during the tasting)

\*\* All the wines featuring in this newsletter will be tasted.

**Free delivery for order > \$3,000**

**Pick up available at our shop:**

1/F, Le Pinnacle, Block 3, Connaught Garden, 155 Connaught Road West, Western District