

Jean-Marc Brocard

Chablis

It is unusual in Chablis for a grower not to trace his connections through several generations. While many of his neighboring vigneronns may rely on a history of viticulture in their families, Jean Marc Brocard is a first generation winemaker.

A Small Plot Becomes A Domaine

A native of the Côte d'Or, Jean-Marc came to Chablis over twenty years ago when he married a local grower's daughter. A gift from his father-in-law included a hectare of vines in the small village of St. Bris-le-Vineux. The young couple bottled their first vintage of chardonnay in 1973. The single hectare became the base of an estate that today has grown to 80, most of which is Chablis but includes some Sauvignon de Saint-Bris, Irancy, Bourgogne Blanc and Bourgogne Aligoté.

Innovation and Tradition

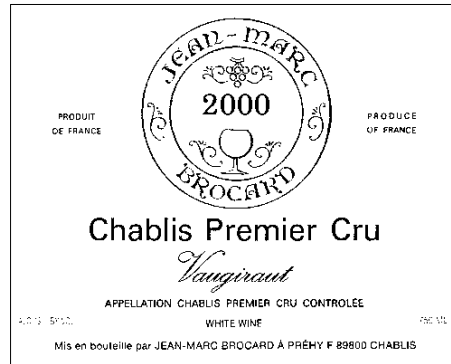
As the estate grew, Jean-Marc moved the domaine to the nearby village of Préhy in the 1980's. His relative newness to winemaking affords Jean-Marc to be both experimental and still rely on the time-tested methods traditional to the region. For example, he prefers natural and manual methods in the vineyards, using only a minimum amount of organic fertilizer. At the same time, he is unafraid of innovation, being the first in Chablis to use a mechanical harvester. Jean-Marc believes the

shortened time from picking to pressing reduces the risk of oxidation of the juice. Many others have followed his lead.

'Aromas From The Soil'

The signature influence of Jean-Marc's wines is one that is not there: wood. No oak casks are used in the *élevage* of the wine. The domaine strongly believes in maintaining the purity of the fruit and expressing the true characteristics of the

soil. As a winemaker, he believes his duty is to preserve these characteristics in the finished wine, not to distort them. 'My wine takes its aromas from the soil,' insists Jean-Marc. Grapes from each parcel are vinified separately to



preserve their identity.

The Wines

Jean-Marc describes his Chablis 'Montée de Tonnerre' as both lemony and mineral in its youth, that 'will intensify and slowly develop into rich, complex and harmonious flavors.' The 'Vieilles Vignes' is from 55 year-old vines that have driven their roots deep into the Kimmeridgien soil. Its richness and fruitiness reflect the mineral, chalky soil. The 'Les Clos' is rich, with great finesse on the nose and a long, satisfying finish with complex aromas of fresh nuts and toasted bread. The rouge 'Irancy' is harmonious, a bright ruby color with cherry notes. These wines, like the others in the line-up, are 'an expression of the soil,' a result of simple but precise vinification.