
CHÂTEAU DE BERU
(Beru, Chablis)

December 2019



With Athénaïs Béru in the Clos de Béru in Chablis

Along the narrow side path from the grounds of château, through the unassuming ancient limestone arch, I enter the *Clos de Béru*. Within the first few steps of entering the arch, the vines slope down sharply south. Beyond the vines in the distance, there are majestic ten-foot tall walls that surround the vineyard.

The origin of *Clos de Béru* is lost in mists of time. *Clos de Béru* is a four-hectare walled *lieu-dit* that was delineated in the 1300's by the Benedictine monks. *Clos de Béru* has not changed since. Benedictine monks already knew 700 years ago that this parcel gave a singular wine, different from the vineyards nearby. Inexplicably, there are no other vineyards adjacent to the *clos*. *Clos de Béru* is a geological abrupt outcropping of limestone that is close to the surface with very little top soil.

I have walked many vineyards in my life. For emotions that I cannot put into words, I want to sit and weep in the *Clos de Béru*. There is certain energy in the *clos*. I am in the presence of wine divinity. After walking in silence for minutes with Athénaïs, she breaks softly: "*The grapes from Clos de Béru taste differently than all of our other vineyards before the grapes even hit the vats.*"

And that was how my visit began at Château de Béru in *Chablis* this past July.

CHABLIS 'TERROIRS de BÉRU' 2017
SPECULATIVE SKU: 224657 750ml 12 bottles/case
\$43.81 Wholesale/ \$ 52.00 Retail per bottle



Unmistakable. Inimitable. Mesmerizing, lingering iodine taste of *Chablis*. Fresh as a waterfall. A blend of various historical *lieux-dits* in *Chablis* in the charming village of *Béru*. Hand-harvested grapes from each *lieu-dit* see spontaneous fermentation with ambient yeasts, like all of their wines. Then, the separate parcels are blended and aged in neutral vessels for about eighteen month prior to bottling. All Chateau de Béru *Chablis* cuvées spend second winter in their icy-chalk cellar before bottling. A traditional practice that is now rare in *Chablis*. Often written and seldom experienced *Chablis*.

(Labels may not reflect current vintages and are shown for illustration purposes only)

CHABLIS 'MONTSERRE' 2017
SPECULATIVE SKU: 183994 750ml 12 bottles/case
\$48.30 Wholesale/ \$ 57.00 Retail per bottle



This single vineyard *Chablis* is new to our market. From the *lieu-dit* of *Montserre*. It is located at the highest plateau in the village of *Béru*. The vineyard is strewn with unearthly jagged limestones. It is slightly cooler *climat*, giving this single vineyard *Chablis* mineral tension and grace. Flinty smoke nose that is unique to this *climat*. This wine spends about 18 months in neutral barrels prior to bottling. A beautiful *Chablis*.

CHABLIS 'CÔTE AUX PRÊTRES' 2017
SPECULATIVE SKU: 126199 750ml 12 bottles/case
\$51.12 Wholesale/ \$60.00 Retail per bottle



Beauty marks of *Chablis* are clearly etched. This *lieu-dit* sits on a windy hill that is completely composed of limestones that look like pebbles. This vineyard somewhat looks like a lunar landscape because the vineyard has this strange outcropping of limestones pebbles everywhere with hardly any top soil. So different from *Montserre* above. 'Côte Aux Prêtres' translates to 'Hill of the Priests'. Can't separate the history of Benedictine monks from wine in *Chablis*. This wine also spends about 18

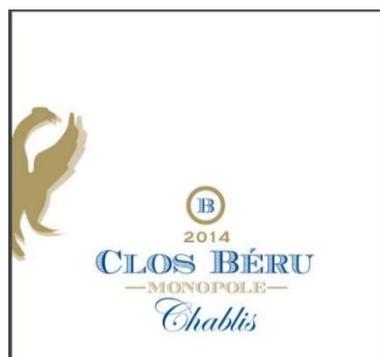
months in neutral barrels and sees second winter in the cellar prior to bottling. A complex *Chablis*.

CHABLIS 'VAUCOUPIN' PREMIER CRU 2015
SPECULATIVE SKU: 126196 750ml 6 bottles/case
\$76.72 Wholesale/ \$91.00 Retail per bottle



This Premier Cru is known for delicacy and elegance. This *Vaucoupin* has them in spades. Pure. Energetic. *Vaucoupin* is a geological marvel of a narrow strip of clay and limestone localized on the south/south-east slope of the *Chichée* plateau. It is so steep that a tractor cannot be used. So, a horse is used to till the land. *De Beru* family owns a mere 0.30 hectare. Balanced. A wine of distinction.

CHABLIS 'CLOS DE BÉRU' MONOPOLE 2015
SPECULATIVE SKU: 126191 750ml 6 bottles/case
\$81.60 Wholesale/ \$96.00 Retail per bottle



Compelling. Composed. Regal. *Chablis* for occasions. The *cru*-quality of *Clos de Bérù* is self-evident when tasting with the above wines. *Clos de Bérù* tastes like a great Champagne without the bubbles. This is not surprising since the *Clos du Bérù* vineyard has Kimmeridge limestone close to the surface. Harvested grapes, even before fermentation begins, already taste differently than grapes from any other vineyards of *Château de Bérù* – according to Athénaïs. The outcropping of limestone is so close to the surface that Athénaïs decided to use a horse to plough this vineyard. The wine is raised in 500 litre neutral barrels for about two years in the icy chalk cellar prior to bottling. This has a long life ahead. *Chablis* like this

confirms my faith in humanity.



Through the limestone arch and onto the Clos de Béru

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