



It's hard to imagine a family more entrenched in a specific place than the Bérù family. For 400 years they have lived in the valley of Bérù, presiding over the stately Chateau de Bérù, cultivating vines on the hill of Bérù with their best wines coming from the famed Clos Bérù. Continuing and improving upon her family's legacy, Athénaïs de Bérù hefts the weight of centuries of tradition with grace and enthusiasm. Biodynamic agriculture, natural winemaking and superlative quality have helped to enshrine her transcendent Chablis wines in the hearts of many of the wine world's most discerning curators.

The Domaine in context...

While there is more naturally made, low and zero sulfite Burgundy to choose from, it often feels like you have to know a secret handshake or have a decoder ring or something to figure out what's significant and what's just cashing in on the trend. In many ways the Bérù story is familiar: famous crus, a fancy building, centuries of history revitalized as a new generation introduces biodynamic farming and reclaims natural winemaking. You've heard this one right? That's sort of the thing when it comes to really efete Burgundy: the wines are better because they ARE better. Athénaïs de Bérù is one of the most skilled and tactful



winemakers in all of Burgundy, something that becomes immediately apparent upon tasting her immaculate Chablis.

The Vineyards

Although the history of the Béro vineyards stretches back four centuries, the phylloxera epidemic of the early 20th century eradicated the plants. The vineyards were left fallow for nearly a century until Athénaïs' father, the Comte Eric de Béro, began the work of replanting the vineyards in the late 1980's. As a result, most of the vines date back 40 years. Under Athénaïs' direction the agriculture shifted to organic farming in 2005, graduating to biodynamics in 2011. With a keen focus on the intricate biology of the soil, Athénaïs has greatly diminished tractor work and reintegrated horses into the workflow in order to mitigate soil compaction and nurture a thriving community of bacterial and mycorrhizal life. Today the vineyards are positively thrumming with energy.



The Winery

The Béro approach is informed by modern understandings but still speaks of an older, humbler way of doing things. Athénaïs tells us “the cellar can change depending on the terroir and on the vintage: no recipe - it is artisan work.” That being said there are a few core elements that do not waver: very gentle pressing, spontaneous fermentations in steel, no oenological additions and *extremely* low sulfite additions (1 to 2 ppm usually) with a parallel line of wines bottled without even that much. There is never any stirring during fermentation and no battonage during aging: this is minimalist Burgundian winemaking at



its zenith. The 'cru' wines are aged 18 months in neutral barrels with the Clos Béru aged 30 months. The wines are unfinned and usually unfiltered but they do reserve the right to filter if necessary; Athénaïs says it only happens once every decade or so. There is no single hook or gimmick that individuates these wines: what separates a Béru Chablis from all other Chablis is that it is a Béru Chablis. The wine is simply astounding with that timeless, gleaming beauty that has made Chablis one of the most legendary white wines the world over.



Terroirs de Béru - This is the introductory wine for the estate, 'Terroirs' is a blend of grapes from across the family's 15 hectares made with the same care and attention to detail but less terroir specificity than the 'cru' wines.

l'Orangerie - Nearest to the Clos Béru, Orangerie is a dainty, cloistered parcel surrounded by an ancient orchard of fig, apple and pear trees. At 350 meters above sea level, 'Orangerie' is flatter than the other 'cru' sites with unusually clayey soils that

imbue an aromatic richness and permit curious roots to eke out the intensity of the deep limestone subsoils where they acquire the typical mineral edge of Chablis.

Montserre- The name of the plot alludes the sharply defined, fossilized soils that typify the place. The vines here are perched on the literal top of the hill of Béro at 400 meters, the highest vines in all of Chablis. This is the most extreme site in terms of pure limestone soils and altitude producing wines of more pronounced intensity typified by a tannic and smokey character.

Côte aux Prêtres - The slope leading up to Montserre is very windy and marked by extremely salty limestone punctuated with small Kimmeridgian stones. The parcel wraps the hill and the vines here produce tiny, concentrated berries.

Clos Béro - The heart of the Cheateau de Béro production comes from a 5 hectare plot in the southern part of the Béro valley surrounded by a 13th century wall. The elevation tops out at around 300 meters so the parcel is a bit lower than its less famed siblings. Clay and limestone soils with plenty of fossilized oyster shells from 150 million years ago. The vines are pruned rigorously in order to keep the yields low and produce wines of greater depth and character.

Sans Soufre Ajouté

Released alongside the essential 'cru' wines are Athénaïs' profound zero sulfite companion bottlings. The zero sulfite wines are not determined beforehand but selected by tasting from barrel, choosing the base wines with the correct balance and character to bloom without need for added protection.

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