

DOMAINE CHRISTOPHE PATRICE

Burgundy vintage 2021: To the very end, 2021 has been a trying year for wine-makers. Ever since the April freeze, made worse by a too-early start of the growth of the vines, right to harvest time, harsh changes in weather have imposed their tempo: winemakers have had to be constantly attentive and reactive. The only respite was the flowering, which took place under good conditions, and the ripening, which benefited from sun starting in mid-August.

Notwithstanding the loss of volume due to the freeze, the grapes must still be meticulously selected, both at the vine and in the winery. The capricious weather in July and early August led to the development of a few disease sites, which fortunately were limited in scope thanks to the efforts of the winemakers and the return of dry weather in August.

DOMAINE CHRISTOPHE PATRICE PETIT CHABLIS 2021



Grape variety : 100% Chardonnay

Soil type : Clay and limestone

Alcohol content : 12.5°

Density of plantation : 5,600/hectare

Average yield : 50 hl/hectare

Winemaking : The vines are grown traditionally. The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation does not start immediately and we can extract more aromas. Once the fermentation starts, the wine spends approximately 6 months on fine lees, until the malolactic fermentation is completed. Then a tartaric stabilization is achieved just before bottling.

Tasting notes : Pale gold color. Nice citrus aromas. The mouth is light and zesty with balanced acidity.

Food pairing : Oyster, mussels, raw fish dishes shrimps, goat cheese, quiche

Serving temperatures : 8°C for an aperitif. 9-10°C with food