

Domaine Gendraud-Patrice

Chablis – 2020

The 2020 vintage will delight lovers of chablis wines with its beautiful balance and classicism.

In the month of March the vines get ahead and its buds come out, forcing the winemakers to go out at night to protect them from spring frosts. The advance is not lost during the seasons and on the eve of the harvest the grapes are in a perfect sanitary state. The harvest begins at the end of August and ends in mid-September.

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Appellation: Chablis

Surface: 9 Hectares

Grape Variety: 100% Chardonnay

Age of the Vines: 45 Years

Soil Type: Clay & Limestone (Kymeridgian)

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 Hl/ Hectares



Wine Making: 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 doesn't start immediately and we can extract more aromas. Once the fermentation started, the wines spends approximately 6 month on fine lees, until the malolactic fermentation is done. Then a tartaric stabilization is achieved just before bottling.

Tasting Notes: This wine has greenish-gold dress, a fine and intense nose with aromas of citrus fruits on a mineral background (flint, gunflint). The mouth is balanced, lively and light with a good attack that continues with a pleasant roundness. His iodized breath belongs to the characters of the country. This 2020 gets lots of citrus aromas. Very typical profile taste for Chablis.

Food Pairing: Crustaceans, fish and white meats.