

Domaine Gendraud-Patrice

Chablis – 2022

After a complicated year in 2021, winegrowers are smiling again with the 2022 vintage.

Spring frosts were noticed at the end of March, but the vineyard was still at the stage of bud swelling, just affecting the vines very slightly. The exceptionally warm spring of 2022 gave a boost to the vegetation. A dry spell followed throughout the month of July. The health of the vines was excellent : no rain, no diseases !

The conditions were excellent to make a great wine. Wines are expressing notes of ripe fruit, pear and peach, while keeping their freshness. They are generous and have a good balance. Quality is definitely there as well.

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 wine 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 2022 gets lots of citrus aromas. Very typical profile taste for Chablis.

Food Pairing: Crustaceans, fish and white meats.