

Chablis – 2023

A pleasantly unexpected vintage.

Despite complicated weather conditions right up to the eve of the harvest, the 2023 vintage is looking very promising.

Two harvest in a row without major climatic incidents – now that is something!

However the weather conditions gave the winegrowers a hard time : an excessively mild winter, capricious and wet weather in April, an ambush of powdery and downy mildew, and a prolonged drought.

Despite this, summer temperatures in September enabled the grapes to reach optimum ripeness. Harvesting began around September 10th. To everyone surprise, the harvest volume was good.

The wines are expressive, with lovely fruity notes. 2023 combines quality and quantity.

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.

