

Domaine Christophe-Patrice

Chablis – 2024

The 2024 vintage in Chablis has emerged from one of the most challenging seasons in recent memory, with severe frost, hailstorms and heavy rains collectively slashing yields by an estimated 60%. Despite these setbacks, the region's winemakers remain optimistic, citing the vintage's distinctive quality, marked by vibrant lemon and grapefruit notes and characteristic minerality.

Appellation: Chablis

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: 15 Hl/ Hectares in 2024

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 2024 gets lots of citrus aromas. Very typical profile taste for Chablis.

Food Pairing: Crustaceans, fish and white meats.

