

Petit 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: Petit Chablis (Selected for this appellation and their plantations, these terroirs are located at the top of the hill or on the beginning of the plateau; in the middle of brown and hard limestones, or sometimes silty and sandy soils, generally between 230 and 280 metres above sea level, with varied exposure.)

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

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. Alcoholic fermentation for 3 weeks under temperature control (18°C) to preserve a maximum of fruit and glycerol. Full Malolactic and racking of the lees at the end of the MLF. Tartric stabilization is achieved just before bottling.

Tasting Notes: Pale gold color (very clear appearance) with silvery tints. Fruity nose with citrus notes (grapefruits and lemon). Balanced between a good acidity and a very pleasant mouthfeel, it offers a lot of finesse and persistence. This dry vintage makes it a little rounder than usually.

Food Pairing: Crustaceans, fish, chicken or cheese.