

## CHABLIS LES DEUX RIVES 2019

Blend of selected plots on both sides of the Serein.



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### VINEYARD

The Petit Chablis appellation is mainly located on soils dating from the Portlandian while the other appellations, Chablis, Chablis Premier Cru and Chablis Grand Cru, developed on the hillsides, are mainly found on Kimmeridgian soils. It is in this particular subsoil, outcropping in places, that Chablis wines draw their typicity, their purity, their finesse, their minerality.

Wine-Growing method : Sustainable

Harvest: 100% mechanical

Soil : Calcareous Clay, Kimmeridgian

Production area : 3716 ha

### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % destemmed grapes.

11 months (whose 4 months mass blending in stainless steel)

12% in oak barrels, 88% in stainless steel

12,5% vol.

### TASTING

#### Tasting note

Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, a bouquet of freshness and most often iodized notes.

#### Food pairings

Ideal with fish terrines and warm oysters.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2021-2024

