

CHABLIS 1ER CRU 2020

The chablis 1er cru comes from some thirty places selected for their situation and the quality of their products.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Wine made from a blend of several vineyards within the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet). This wine respects the Cuvée Ronde, from the Burgundian tradition.

Wine-Growing method : sustainable

Harvest : 100% mechanical

Soil : Calcareous clay, Kimmeridgian

Production area : 772,32 ha

Altitude : 230-250 m

VINIFICATION

100% Chardonnay

100% destemmed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% in stainless steel tank

13% vol.

TASTING

Tasting note

A wine with a complex and persistent bouquet, mixed with aromas of acacia honey, a hint of iodine and vegetal nuances.

Food pairings

The Premier Cru is of great aromatic complexity, which predisposes it to many associations, including warm oysters and fish in sauce. It will reveal itself with ham in Chablis, the local specialty.

Serving temperature : 10-12°C

Should be drunk between : 2021-2026

