

## CHABLIS 1<sup>ER</sup> CRU 2019

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



### 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

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

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

100 % destemmed grapes.

11 months (whose 3 months in stainless steel tank)

50% in stainless steel tank, 50% in oak barrel

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

