

CHABLIS LES DEUX RIVES 2022

Blend of selected plots on both sides of the Serein.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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

100% destemmed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

10 months (whose 5 months mass blending in stainless steel)

100% in stainless steel tank

12,5% vol.

TASTING

Tasting note

This Chablis presents a beautiful balance between freshness, fruitiness and minerality. We find lemony aromas, complemented by notes of pear, with a slight hint of almond on the finish.

Food pairings

It goes wonderfully with sea bass stuffed with herbs, sushi and of course, snails.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

