Chablis 2021
Les Terroirs de La Chapelle



Appellation

The town of La Chapelle Vaupelteigne owns a very rich diversity of terroir. Parcels are located on a plateau with superficial soil on portlandien limestone, receiving important sunlight. The hillsides facing East lie on marly limestone from Kimmeridgien offering a very nice minerality. The lower and more clayey hillsides produce wines that have more freshness. The complexity and diversity of these terroirs therefore gather richness and minerality.

Parcel

Our parcels on the town of La Chapelle Vaupelteigne gathers a total of 9Ha11 with an average age of 35 years old.

Harvest

A harvest that will be remembered due to its unreliable weather forecast. After a precocious start of the vine following abnormally warm winter conditions, April was marked by 11 nights where temperature went down below -2°C and down to -8°C. The loss of harvest is considerable. With spring and early summer came rainfalls, which favorize cryptogamic diseases on vines that are already weakened. To end this vintage, climatic conditions during maturity empowered Botritys to develop, which forced us to harvest the entire surface of our vines in only 5 days between September 22nd and 27th.

Vinification

After a long pressing and static settling of 12 to 24 hours, fermentation occured at 20°C using natural yeasts.

Maturation

A malolactic fermentation was followed by a long maturation on fine lies. Maturation is achieved in both stainless steel and in demi muit of 600l. After 12 months these are assembled and will continue their maturation process together for 6 more months. A slight collage and filtration where necessary to obtain a wine that is clear and remains stable over time.
This wine has not been treated with cold in order to preserve all aromatic finesse.
1 949 and 50 magnums were bottled on March 8th 2023, or approximately 18months after harvest.

Domaine Jean Dauvissat

père et fils