



CHABLIS 2021

Appellation

THE APPELLATION CHABLIS IS THE MOST IMPORTANT ONE OF THE VINEYARDS IN CHABLIS. IT IS PLANTED ON THE HILLSIDES ON BOTH SIDES OF THE RIVER LE SEREIN, ON THE FAMOUS KIMMÉRIDGIEN UNDERGROUND. THIS TERROIR BRINGS FRESHNESS, MINERALITY AS WELL AS DELICACY.

Parcel

WE CULTIVATE 17 Ha 50 OF VINE UNDER THIS APPELLATION. LOCATED THROUGHOUT CHABLIS, OUR 40 PARCELS OF CHABLIS OFFER A MULTITUDE OF DIFFERENT CHARACTERISTICS. THEY ARE HARVESTED AND MATURED SEPERATELY, TO BE ASSEMBLED LATER AND CREATE A PURE AND RICH CHABLIS. THE AVERAGE AGE OF OUR VINES OF THE APPELLATION CHABLIS IS 40 YEARS.

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.

28 186 COLS AND 640 MAGNUMS WERE BOTTLED ON MARCH 8-9-10TH 2023, OR APPROXIMATELY 18 MONTHS AFTER HARVEST.



DOMAINE JEAN DAUVISSAT

PÈRE ET FILS

