Chablis 2022

FR-BIO-10, Agriculture France

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 caracteristics. 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

After a rather mild and dry winter, 2022 begins with spring frost. Damage remains very limited. An exceptionally warm spring makes the difference in 2022 : the rise in temperature in may hits the start of vegetation. Mid flower is observed by the end of may, in excellent conditions. Summer is hot and dry (very dry !) and brings us a ripe and perfectly healthy harvest. We harvested our Chablis on September 7th 2022.

Vinification

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

Elevage

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.
Bottling took place on January 10-11th, February 1st and March 21-22th 2024 or approximately 18months after harvest.

Domaine Jean Dauvissat
père et fils