



# CHABLIS PREMIER CRU CÔTE DE LÉCHET 2023



## Appellation

CÔTE DE LÉCHET IS EXPOSED SOUTH-EAST AND DOMINATES THE VILLAGE OF MILLY. IT'S 38% OF HILLS IN FULL SUN EXPOSURE, THE POOR AND VERY ROCKY UNDERGROUND RESULTS IN SMALL PRODUCTION AND WINES WITH GREAT MINERALITY. CHABLIS AT ITS PUREST !

## Parcel

WE CULTIVATE 4 PARCELS LOCATED ALONG THE HILLSIDES, CREATING A SURFACE OF 2 Ha. THE 4 VINES HAVE AN AVERAGE OF 34 YEARS AND ARE PLANTED ON A 41B, 3309 AND 161-49 BASE, WHICH ALLOWS US TO CREATE A VERY RICH WINE.

## Harvest

VINTAGE STARTS WITH A MILD WINTER. FOLLOWED BY A LITTLE SPRING FROST LUCKILY WITHOUT TOO MUCH DAMAGE. A HUMID AND MOODY FORECAST IS INSTALLED BY APRIL. THIS WILL LAST DURING MAY AND JUNE AND NEED CONSTANT SUPERVISION. THE GRAPES ARE CLOSING IN JULY AND GIVE ROOM FOR A DRY SUMMER. DESPITE THIS DROUGHT THE QUANTITY IS PRESENT AT HARVEST THAT STARTED ON SEPTEMBER 11<sup>TH</sup> LASTING ABOUT 10 DAYS.

## Vinification

AFTER A LONG PRESSING AND STATIC SETTLING OF 12 TO 24 HOURS, FERMENTATION OCCURRED AT 20°C USING NATURAL YEASTS.

## Maturation

A MALO-LACTIQUE FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LEASE. A LIGHT TREATMENT AND FILTRATION WERE NECESSARY TO OBTAIN A CLEAR AND STABLE WINE. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE AROMATIC FINESSE.

7203 UNITS WERE BOTTLED ON JULY 25<sup>TH</sup> 2025, OR APPROXIMATELY 23 MONTHS AFTER HARVEST.



FR-BIO-10, Agriculture France

DOMAINE JEAN DAUVISSAT  
— PÈRE ET FILS —

