



# CHABLIS 2023



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 CHARACTERISTICS. THEY ARE HARVESTED AND MATURED SEPARATELY, 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

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.

## 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 TO PRESERVE ALL AROMATIC FINESSE.

A FIRST BOTTLING TOOK PLACE ON JANUARY 21<sup>ST</sup> OR APPROXIMATELY 18 MONTHS AFTER HARVEST.



## DOMAINE JEAN DAUVISSAT

PÈRE ET FILS

