

CHABLIS 2022



Vineyards

Our Chablis appellation vineyards are mainly in the village of Fleys, but we have some in the communes of Chichée and Fontenay. Their total surface area is 12 hectares. They are mainly north- and northwest-facing and grow in Kimmeridgian soil made of clay and limestone marl. The oldest are 35 years old. We cultivate all our vineyards organically.

Vinification

After leaving the juice to settle for a while, we draw it off into tanks. The alcoholic fermentation stage begins, naturally kick-started by the native yeasts on the grapes. Then comes the malolactic fermentation process. This is followed by long period of maturation, to integrate the aromas and develop the wine's flavour complexity. If necessary, we fine the wines using bentonite to remove the proteins, then put them through cold stabilisation, which eliminates any tartar crystals. Then we carry out cross-flow filtration. The wine is bottled between 14 and 18 months after the harvest.

Vintage

After a mild and dry winter, the vines suffered in the slight spring frosts at the beginning of April, but no significant damage was caused.

Spring brought very warm weather, which sped up vine growth.

Late spring and summer were hot and very dry, with water shortages. On the other hand, the dry weather meant that the vines stayed very healthy.

Picking began on 30 August and lasted around ten days.

The wines we made during the 2022 vintage are round and delicious with good acidity, which brings freshness and a nice balance.