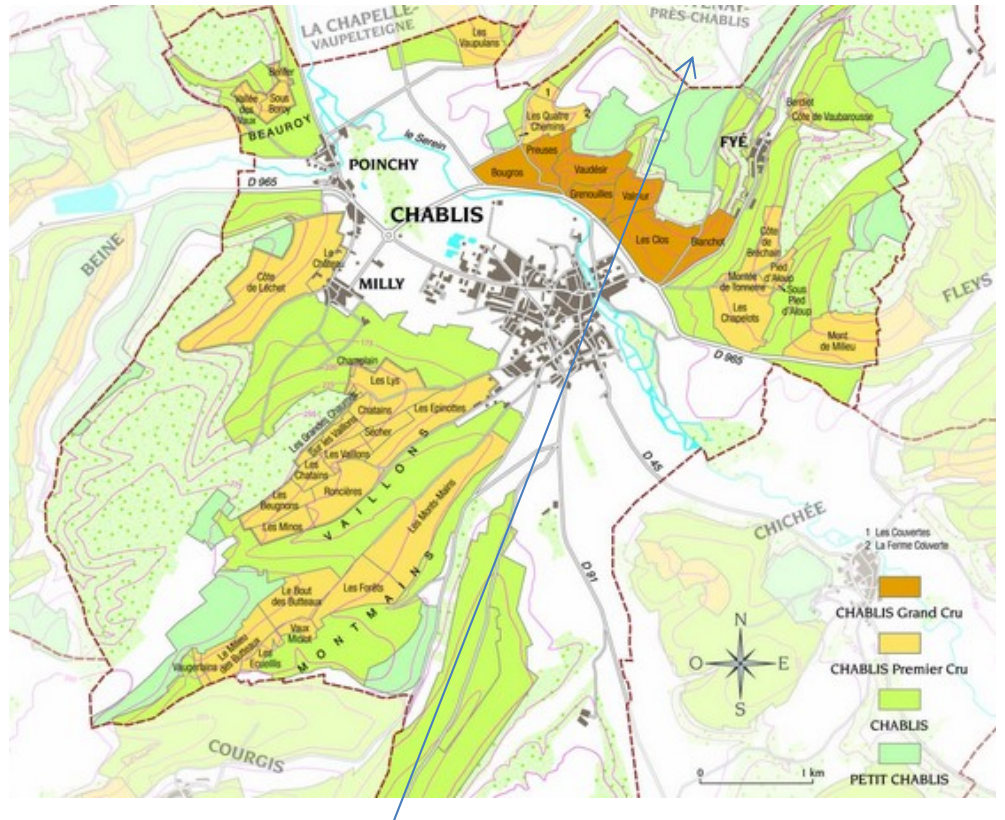


## 2020 Vintage



### Chablis Village

These grapes come from 2 vineyards located in Fontenay-Près-Chablis and in Béru next to the village of Chablis.

The soil is **kimmeridgien calcareous clay** which goes back to the upper Jurassic age (**portlandien**).

Density of plantation: 6500 vines/ha

### Vinification

**Manual harvesting**, we use trailers to transport the harvest and unload it with a vibration system to avoid crushing the grapes and oxidation before pressing.

Pneumatic press.

Cold settling and fermentation with a temperature of around 20°C. **Natural yeasts**.

**Vinification and aging: 100% in stainless steel tank.**

Aging between 10 to 12 months.

**2020 vintage** : after a dry and mild winter, flowering took place very early in the spring (more than 2 weeks in advance) and with no spring frost at all. Summer has been very hot and dry as well with a rainfall deficit of -40%. 2020 is the hottest year after 2003 !

However the harvest which started on August 28th, was totally healthy and the rain which finally fell mid-august helped reduce drought stress. Degrees are lower than 2018/2019 and acidity levels are higher, so 2020 shows with more tension than previous years and is more a « typical » vintage of Chablis. With mostly fruit flavours, it will be perfect for the aperitif or with oysters, shellfish, or grilled fish ...

**Grape : 100% chardonnay / Alcohol : 12.5% / To taste between 12 and 14°**