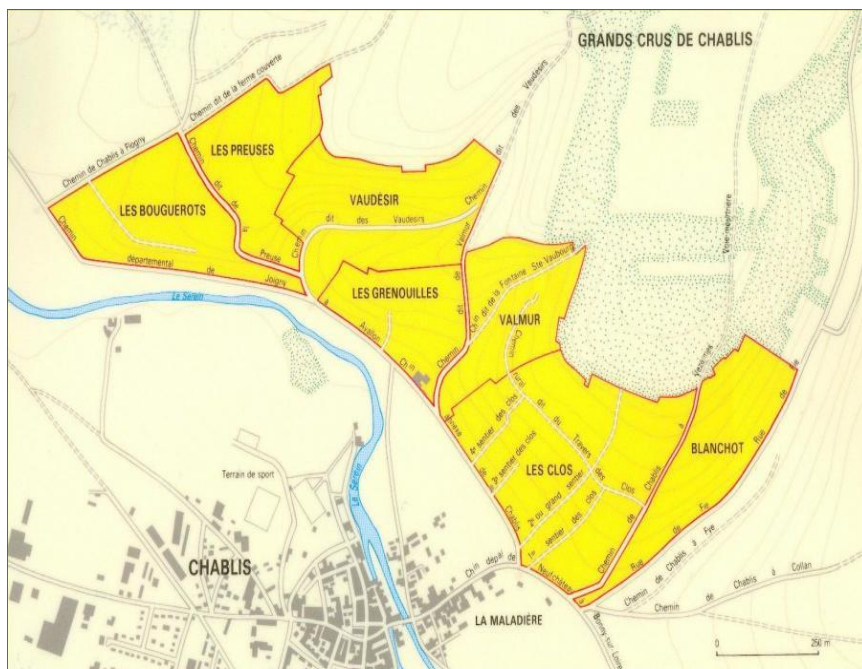


## 2020 Vintage



### **Chablis Grand Cru Blanchot**

**Surface :** 10 ares– south-east exposure

**Location :** right bank of Chablis

**Soil :** clay-limestone marls from Kimmeridgien (Upper Jurassic), mostly calcareous

**Average age of the vine :** 40 years old

**Organic Agriculture certification with Ecocert since 2013 vintage**

### **Vinification**

**Manual harvesting** and **grape selection** on a sorting table. Pneumatic press.

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

**Winemaking and aging :** **100% in barrels during 9 months** (1 to 5 year-old barrels – no new oak) and 6 months blending in tanks before bottling.

100% of the malolactic fermentation.

Natural tartaric stabilisation after 12 to 16 months aging.

**2019 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. *Fresh and powerful wine, with white flower and mineral flavours Comes perfectly with scallops, lobster, fine fish, white meat, cheeses...*

**Grape :** 100% chardonnay / **Alcohol : 13.5% / To taste between 12 and 14°**