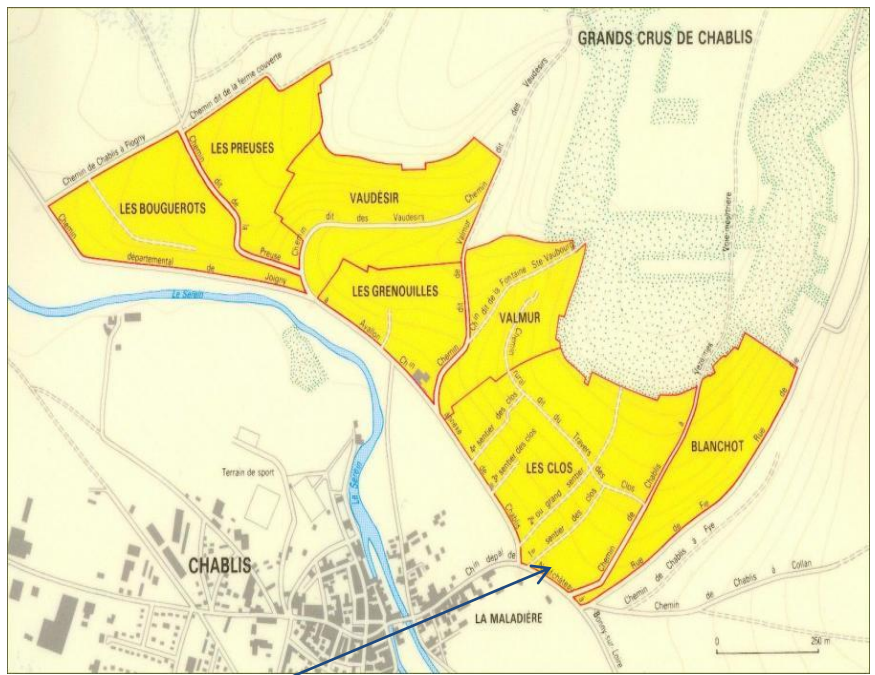


2020 Vintage



Chablis Grand Cru Les Clos – Clos des Hospices

Surface : 0.5 ha south exposure – eastern part of les Clos

Location : right bank of Chablis

Soil : clay-limestone marls from Kimmeridgien (Upper Jurassic), very rocky with white and dense clays

Planting density : 7000 plant/ha

Average age of the vine : 42 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.

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. *This cuvee has the finess of les Clos and shows more richness and spicy flavours. Comes perfectly with scallops, lobster, fine fish, white meat, cheeses...*

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