

THE SOURCE

Producer	Domaine Christophe et fils		
Wine	2017 Chablis, 1er Cru Montée de Tonnerre		
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	<p>This is the flagship wine of Sebastian's range, not because it is the best but rather the most famous premier cru in Chablis, and for good reason. It's a show dog and demonstrates class and balance in every dimension from the acidity, fruit, mineral and pleasure factor. Sebastian's parcel is entirely located within the well-protected (from wind and hail) lieu-dit, Côte de Bréchains, within the Fyé Valley. Its western aspect and deep marne soils (calcium rich clay) mixed with Portlandian scree and Kimmeridgian marlstones contribute to this wine's broad range of complexity and appealing characteristics. The narrow Fyé Valley, just outside of downtown Chablis, separates Montée de Tonnerre from the Grand Cru slope. If it weren't for some weakness in the soil structure that led to the development of this erosional valley, it would likely have been a member of Grand Cru Chablis family. It shares nearly the same south/southwest aspect as most of the Grand Crus and the largely the same soil structure of Les Clos, however it's not as deep, but deeper in most parts than the closest premier cru, Mont de Milieu; keep in mind we speak about centimeters of difference, not meters.</p>		
Soil	Kimmeridgian limestone marl and marne (limestone rich clay)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted between 1980-1990	Altitude(m); Aspect	200; W
Vinification	<p>The grapes are picked by hand, pressed, settled in tank overnight, then racked off the heavy sediments after one day before beginning its low temperature fermentation. The spontaneous wild yeast fermentation lasts between 1-2 months and takes place in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). Battonage (stirring) is sometimes made, but only in the steel tanks and the frequency depends on the vintage—warm years nothing and in colder ones no more than two times. The first SO2 addition is made after the press before fermentation and the second (and sometimes the last) after both fermentations have finished.</p>		
Aging	<p>One year in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). It is fined and filtered.</p>		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a siliceous skeleton)—both are natural products.		

Observations (subjective and abstract; based on young wines)

General Impressions	Warm Metal, Mineral, Textured, Oyster, Riesling Notes		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5 - 13.50	Titrateable Acidity (g/L)	N/A
pH	3.10-3.20	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Sebastien Christophe
Read more about The Source and Christophe et Fils at www.thesourceimports.com