

THE SOURCE

Producer	Domaine Christophe et fils		
Wine	2017 Chablis, 1er Cru Montée de Tonnerre Magnum		
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 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.</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 and then settled and racked off the heavy sediments after one day before beginning its low temperature, 1-2 month natural fermentation in stainless steel (80%) and 228-liter oak barrels (20% of new, 1, 2 and 3 year-old wood). Battonage (stirring) is sometimes made in stainless steel, depending on the vintage—warm vintages almost nothing and colder vintages no more than twice total. 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	12 months in 20% old oak (new, 1, 2, 3 year-old 228-liter barrels, 7% new wood in the total blend of the wine) and the rest in stainless steel.		
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