

THE SOURCE

Producer	Domaine Christophe et fils		
Wine	2018 Chablis		
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	A good portion of Sebastien's stable of talented Chablis Village vineyards face the Grand Cru Blanchots and sit just west on the hill home to the great 1er Cru Montée de Tonnerre. The soil in this particular spot is unusually brittle Kimmeridgian marl that is friable, coarse and sharp compared to most in Chablis. A close look at the soil under a magnifying glass reveals a composition of almost pure decomposed fossilized miniature oyster shells and not much else. The numerous plots for this wine come from various altitudes and expositions from west to north on the calcium rich clay right bank of the Serein. This brings multidimensional mineral-rich characteristics with depth and more roundness and weight compared to those from other side of the river.		
Soil	Kimmeridgian limestone marl and marne (limestone rich clay)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1980-2000s (25 yr average)	Altitude(m); Aspect	120-180 ; All directions
Vinification	After picking by hand, the grapes are pressed and settled for one day and racked into another tank before beginning the natural fermentation in stainless steel tanks for 1-2 months. A single batonnage may be employed in cold vintages and the first SO2 addition is made before fermentation and the second after the completion of malolactic and primary fermentation. A third addition may be made if needed prior to bottling.		
Aging	7-8 months in stainless steel before bottling. If it's a high acid vintage it will be aged for more time and less for those with lower acidity.		
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	Flinty, Smoky, Angular, Energetic, Citrus, Focused Aroma, Good Bitter Qualities		
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 %	12-12.8	Titrateable Acidity (g/L)	N/A
pH	3.00-3.15	Residual Sugar (g/L)	>1
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