

THE SOURCE

Producer	Domaine Christophe et fils
Wine	2018 Petit Chablis Magnum
Region and Country	Chablis, France
Varietal(s)	Chardonnay
Terroir	It comes from a collection of parcels located on the plateau of Portlandian limestone behind the grand cru slope and premier crus on the right bank and is not as mineral-sharp as Petit Chablis grown on the left bank on more pure rock soils. Many of the plots are new and some date back to the 1960s, giving an average of about thirteen years (noted in 2020). The altitude ranges between 190-250 meters with multiple aspects, some flat and others steep. It's a total knockout and has found its way onto may celebrated wine list by-the-glass programs; as has our next wine, the Chablis village.
Soil	Portlandian limestone—a hard stone with less active calcium than Kimmeridgian limestone of Chablis
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	Planted from 1960s until now with an average age of 12 years (2019) Altitude(m); Aspect 190-250; Multiple aspects in all directions
Vinification	This wine is naturally fermented in stainless steel. Malolactic fermentation is completed in all of Christophe's wines and bottling takes place after 7-8 months depending on the vintage—less time for lower acid vintages and more time for higher ones. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a siliceous skeleton).
Aging	7-8 months in stainless steel before bottling—higher acid vintages will be aged for more time and less time for those with lower acidity.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Enological Additions	Sulfites. 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	Mineral, Soft Angles, Energetic, Sweet Green and Yellow Citrus, Full-Bodied for Petit Chablis
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 %	12-12.6 Titratable Acidity (g/L) N/A
pH	3.00-3.10 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