

THE SOURCE

Producer	Domaine Christophe et fils		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	Sebastien's Chablis Vieille Vignes is alive with textural grit and dimension. It's a powerhouse Chablis that comes from two parcels located in Fonetnay-près-Chablis, one parcel above the 1er Cru Fontenay and the other southeast of the village. These old vine parcels planted in 1959 by Sebastien's grandfather render a wine that often starts rich and somewhat subtle in the nose (similar to a Saumur or Côte d'Or white when first opened) but narrows into a wine with a dense core of rich mineral impressions and begins to blossom and freshen up in the glass, unfolding one layer after another rewarding the patient drinker. The palate is dense at first but becomes lively and taut with more air. In many cases it can be equally or more compelling than Christophe's premier cru wines.		
Soil	Kimmeridgian limestone marl and marne (limestone rich clay)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1959	Altitude(m); Aspect	150; West and North
Vinification	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 (85-90%) and 228-liter oak barrels (10-15% in 5-6 year-old wood). 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.		
Aging	Aged for 12 months in 10-15% old oak 228-liter barrels (5-6 years old on average) with the remainder in stainless steel. It is fined and filtered.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
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	Mineral, Metal, Stony, Dense, Ocean Spray, Dried Citrus Peel, White Fruit Flesh,		
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 - 13.25	Titrateable Acidity (g/L)	N/A
pH	3.15-3.25	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