

Domaine Christophe et fils 2022 Chablis, Vieilles Vignes

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	In 1999, Sébastien Christophe began to vinify a half hectare of Petit Chablis planted by his grandfather. Since then, he has methodically acquired a multitude of parcels he both owns and rents. He began organic conversion in 2021 but for many years prior, he had already used only organic certified vineyard treatments. All of his vines are located on the Serein River's right bank (the grand cru side), and all grapes are hand-harvested, spontaneously fermented, go through malolactic fermentation, and are principally aged in steel with less than 10% in oak barrels (new, 1-, 2- and 3-year-old) for the crus and fined and filtered before bottling. The style is classically spare and mineral-driven, resulting in precise and vertical Chablis closer in style to Loire Valley whites than the Côte d'Or.
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 Fontenay-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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5 - 13.25
Total SO2	None Added—Very Low—Low—Medium—High