# THE SOURCE DOMAINE CHRISTOPHE ET FILS BURGUNDY



# 2023 CHABLIS, VIEILLES VIGNES

## PRODUCER OVERVIEW

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.

### **VINEYARD DETAILS**

Chablis "Vieille Vignes" is harvested from two parcels replanted in 1959 on steep slopes of Kimmeridgian limestone marl and marne (limestone-rich clay) with an average of 150m altitude in Fontenay-prés-Chablis, with one parcel above 1er Cru Fontenay and the other southeast of the village center with west and north expositions, respectively.

### **CELLAR NOTES**

Hand harvested, pressed, and settled overnight, then racked off heavy sediments before undergoing a slow, low temperature, natural fermentation over 1-2 months prior to a year of aging in 85-90% steel and 10-15% in old 228L oak barrels (5-6 years old) with an occasional bâttonage, if needed. Prior to bottling it's fined and filtered.

