THE SOURCE DOMAINE CHRISTOPHE ET FILS BURGUNDY



2023 CHABLIS, 1ER CRU MONTÉE DE TONNERRE

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

Located inside the Fye Valley between the Grand Cru slope and the 1er Cru Mont de Milieu, Christophe's Montée de Tonnerre parcel in the west-facing lieu-dit, Côte de Brechains, was replanted between 1980-1990 at 200m on moderately deep marne (limestone-rich clay) and marl-rich topsoil on Kimmeridgian limestone marl bedrock.

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 80-85% steel and 15-20% in 228L oak barrels (new, 1-, 2-, and 3-year-old) with an occasional bâttonage, if needed. Prior to bottling it's fined and filtered.

