

THE SOURCE

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| Producer | Domaine Christophe et fils | | |
| Wine | 2018 Chablis, 1er Cru Montée de Tonnerre | | |
| Region and Country | Chablis, France | | |
| Varietal(s) | Chardonnay | | |
| Terroir | <p>This is the flagship wine of Sebastian's range, not because it is the best but rather the most famous premier cru in Chablis—and for good reason. It's a show dog and demonstrates class and balance in every dimension from the acidity, fruit, mineral and pleasure. Sebastien's parcel is entirely located within the well-protected—from wind and hail—lieu-dit, Côte de Bréchains, within the Fyé Valley. Its western aspect and deep marne (calcium rich clay topsoil) mixed with portlandian scree and kimmeridgian marlstones contribute to its broad range of complexity and appeal. The narrow Fyé Valley, just outside of downtown Chablis, separates Montée de Tonnerre from the grand cru slope. If it weren't for some weakness in the soil structure that led to this erosional valley, it would likely have been a member of grand cru family. It shares nearly the same south/southwest aspect as most of the Grand Crus and largely the same soil structure of Les Clos; however, it's not as deep but still deeper in most parts than the closest premier cru, Mont de Milieu; keep in mind we speak of centimeters difference, not meters.</p> | | |
| Soil | Kimmeridgian limestone marl and marne (limestone rich clay) | | |
| Irrigation | Forbidden—Never—Sometimes | Technical Precision | Nature—Moderate—Nurture |
| Vine Age | Planted between 1980-1990 | Altitude(m); Aspect | 200; W |
| Vinification | <p>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 (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). 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.</p> | | |
| Aging | <p>One year in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). It is fined and filtered.</p> | | |
| Farming | Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown | | |
| 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 | Warm Metal, Mineral, Textured, Oyster, Riesling Notes | | |
| 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 - 13.50 | Titrateable Acidity (g/L) | N/A |
| pH | 3.10-3.20 | 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