

THE SOURCE

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| Producer | Domaine Christophe et fils | | |
| Wine | 2017 Chablis, 375ml | | |
| Region and Country | Chablis, France | | |
| Varietal(s) | Chardonnay | | |
| Terroir | A good portion of this talented Chablis' vineyards face the grand cru Blanchots and sit just west on the hill home to the great premier cru, Montée de Tonnerre. The soil here is unusually brittle Kimmeridgian marl—extremely friable, coarse and sharp compared to most in Chablis. A close look reveals almost pure decomposed fossilized miniature oyster shells, and not much else. The numerous plots for this wine come from various expositions all on the grand cru side of the Serein River. This seems to bring its multidimensional mineral-rich characteristics with more roundness and weight compared to those from other side of the river. | | |
| Soil | Kimmeridgian limestone marl and marne (limestone rich clay) | | |
| Irrigation | Forbidden—Never—Sometimes | Technical Precision | Nature—Moderate—Nurture |
| Vine Age | Planted in 1980-2000s (25 yr average) | Altitude(m); Aspect | 120-180 ; All directions |
| Vinification | After picking by hand, the grapes are pressed and settled for one day and racked into another tank before beginning the natural fermentation in stainless steel tanks for 1-2 months. A single batonnage may be employed in cold vintages and the first SO2 addition is made before fermentation and the second after the completion of malolactic and primary fermentation. A third addition may be made if needed prior to bottling. | | |
| Aging | 7-8 months in stainless steel before bottling. If it's a high acid vintage it will be aged for more time and less for those with lower acidity. | | |
| 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)

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| General Impressions | Flinty, Smoky, Angular, Energetic, Citrus, Focused Aroma, Good Bitter Qualities | | |
| 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)

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| Alcohol % | 12-12.8 | Titrateable Acidity (g/L) | N/A |
| pH | 3.00-3.15 | 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