

THE SOURCE

Producer	Domaine Christophe et fils		
Wine			
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	It comes from a collection of parcels located on the plateau of Portlandian limestone behind the grand cru slope and premier crus on the right bank and is not as mineral-sharp as Petit Chablis grown on the left bank on more pure rock soils. Many of the plots are new and some date back to the 1960s, giving an average of about thirteen years (noted in 2020). The altitude ranges between 190-250 meters with multiple aspects, some flat and others steep. It's a total knockout and has found its way onto many celebrated wine list by-the-glass programs; as has our next wine, the Chablis village.		
Soil	Portlandian limestone—a hard stone with less active calcium than Kimmeridgian limestone of Chablis		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted from 1960s until now with an average age of 12 years (2019)	Altitude(m); Aspect	190-250; Multiple aspects in all directions
Vinification	This wine is naturally fermented in stainless steel. Malolactic fermentation is completed in all of Christophe's wines and bottling takes place after 7-8 months depending on the vintage—less time for lower acid vintages and more time for higher ones. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a siliceous skeleton).		
Aging	7-8 months in stainless steel before bottling—higher acid vintages will be aged for more time and less time for those with lower acidity.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites. 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	Mineral, Soft Angles, Energetic, Sweet Green and Yellow Citrus, Full-Bodied for Petit Chablis		
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 %	12-12.6	Titrateable Acidity (g/L)	N/A
pH	3.00-3.10	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