

# THE SOURCE

## Domaine Christophe et fils 2022 Chablis, 1er Cru Mont de Milieu

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	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.
Terroir	Located south of the grand crus and the noblest of premier crus, Montée de Tonnerre, it's one of the most versatile premier crus in Chablis. Although it's not talked about much, on this side of the river it's easy to see slopes that have a tremendous amount of the portlandian limestone that have made their way down the hills and are set in place by the sticky marne soils (calcium rich clay) on kimmeridgian marl bedrock. These soil elements and the south to southwest aspects on this side of the Serein River often have greater palate weight and roundness, and less intense mineral components than many of those across the river on the left bank, depending on each vineyard. Mont de Milieu has a great range of characteristics that place it in the center stylistically between the right and left bank. Finesse is its main game but it plenty of thrust that drives home its complex range of subtleties.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.2-13.0
Total SO2	None Added—Very Low—Low—Medium—High