

Domaine Christophe et fils 2022 Chablis, 1er Cru Fourchaume

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	Sebastien's Fourchaume vines planted by his uncle in 1981 are located in the lieu-dit, Côte de Fontenay, situated on a perfect south face toward the bottom of the hill and next to the road about 120-130 meters altitude. This position brings the advantage of easier ripeness in colder years, while also exposed to winds from both the north and east. The kimmeridgian rocks here are—for whatever reason—unusually hard by comparison to other areas of Chablis, which we know firsthand because we've broken them and many other rocks in Chablis with mallets while on tour with Brenna Quigley, a geologist. The limestone rocks in the topsoil are slightly more rounded, demonstrating that much of it was brought in long ago either by the Serein or the Fontenay Valley. Fourchaume is the most muscular premier cru in the range, and for what it may lack in elegance compared to the other two, it makes up for it in abundance of classic and complex Chablis characteristics.
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 %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High