THE SOURCE DOMAINE CHRISTOPHE ET FILS BURGUNDY



2023 CHABLIS, 1ER CRU FOURCHAUME

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Located just north of the Grand Cru slope, Christophe's 1er Cru Fourchaume comes from the south-facing lieu-dit, Côte de Fontenay, planted in 1981 at 120-130m on moderately deep marne (limestone-rich clay) and marl-rich topsoil with hard alluvial limestone marls on Kimmeridgian limestone marl bedrock.

CELLAR NOTES

Hand harvested, pressed, and settled overnight, then racked off heavy sediments before undergoing a slow, low temperature, natural fermentation over 1-2 months prior to a year of aging in 80-85% steel and 15-20% in 228L oak barrels (new, 1-, 2-, and 3-year-old) with an occasional bâttonage, if needed. Prior to bottling it's fined and filtered.

