

THE SOURCE

DOMAINE CHRISTOPHE ET FILS

BURGUNDY



2022 CHABLIS, GRAND CRU LES PREUSES

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

One of the two northernmost Grand Crus (the other, Bugros), Les Preuses takes its name from the Roman word for stony road (voie pierreuse, which evolved to la pierreuse, then la preuse) and faces south/southwest at 170-205m above Bugros on a gentler slope than many of the Grand Crus (save Bugros, which may be the gentlest of the grand cru slopes). Like the rest of the Grand Crus, the topsoil is marne (limestone-rich clay) and marl-rich topsoil (but here a mix of white and brown clay), 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 bâtonnage, if needed. Prior to bottling it's fined and filtered.

