

# THE SOURCE

## Domaine Christophe et fils 2022 Chablis

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	
Terroir	A good portion of this talented Chablis' vineyards face the grand cru Blanchots and sit just west on the hill home to the great premier cru, Montée de Tonnerre. The soil here is unusually brittle Kimmeridgian marl—extremely friable, coarse and sharp compared to most in Chablis. A close look reveals almost pure decomposed fossilized miniature oyster shells, and not much else. The numerous plots for this wine come from various expositions all on the grand cru side of the Serein River. This seems to bring its multidimensional mineral-rich characteristics with more roundness and weight compared to those from other side of the river.
Cellar Notes	After picking by hand, the grapes are pressed and settled for one day and racked into another tank before beginning the natural fermentation in stainless steel tanks for 1-2 months. A single batonnage may be employed in cold vintages and the first SO2 addition is made before fermentation and the second after the completion of malolactic and primary fermentation. A third addition may be made if needed prior to bottling.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12-12.8
Total SO2	None Added—Very Low—Low—Medium—High