

# THE SOURCE

## Domaine Christophe et fils 2023 Chablis

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	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