

THE SOURCE

Domaine Christophe et fils 2023 Petit 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	It comes from a collection of parcels located on the plateau of Portlandian limestone behind the grand cru slope and premier crus on the right bank and is not as mineral-sharp as Petit Chablis grown on the left bank on more pure rock soils. Many of the plots are new and some date back to the 1960s, giving an average of about thirteen years (noted in 2020). The altitude ranges between 190-250 meters with multiple aspects, some flat and others steep. It's a total knockout and has found its way onto may celebrated wine list by-the-glass programs; as has our next wine, the Chablis village.
Cellar Notes	This wine is naturally fermented in stainless steel. Malolactic fermentation is completed in all of Christophe's wines and bottling takes place after 7-8 months depending on the vintage—less time for lower acid vintages and more time for higher ones. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a silaceous skeleton).
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12-12.6
Total SO2	None Added—Very Low—Low—Medium—High