

THE SOURCE

DOMAINE CHRISTOPHE ET FILS

BURGUNDY



2023 PETIT CHABLIS

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

The Petit Chablis comes from mostly young vines planted on Portlandian limestone plateaus above and to the north of the grand crus and the premier cru Montée de Tonnerre on multiple aspects at 245-280m. After ten years of only organic inputs, organic conversion began in 2022.

CELLAR NOTES

Aged 7-8 months in stainless steel after a natural fermentation, full malolactic fermentation. Fined with bentonite and filtered with diatomaceous earth--both natural products.

