

## CHABLIS 2012

### HISTORY



Though traces of a village dating back to the Neolithic period have been found, the true origins of Chablis go back to Roman times. Its name is said to have come from the Latin term “caplum”, meaning “ford”. Vines flourished here in the 3rd century, after having been rehabilitated by the emperor Probus. The Serein river, which played an important role in regulating the climate, also allowed wines from Chablis to be transported to Auxerre and Paris. From the capital, they were shipped abroad, to Flanders and England in particular. However, the vineyards owe their real blossoming to the Cistercian movement as the Abbey of Pontigny was just nearby. Phylloxera ravaged the vineyards in the late 19th century, which explains the recent planting of the Chardonnay grape variety. Since 1970, the vineyards have been undergoing spectacular expansion as mixed farming is being abandoned in favour of viticulture. The vines are also resisting spring frosts more effectively.

### LOCATION



This area of appellation stretches across 5,000 hectares, of which only 3,160, divided among 19 communes, are planted with vines. They grow on gentle slopes in the arable and sufficiently thick layers of soil along the perimeter of the Chablis Grand Cru and Premier Cru appellations.

### TERROIR



Kimmeridgian marl slopes.

### VARIETAL



100% Chardonnay, also known as “Beaunois” in Chablis. Yield : 60 hl/ha.

### VINIFICATION



- Grapes and must were brought in
- Long pneumatic pressing
- Settling of the juice
- Alcoholic fermentation using selected yeasts in stainless steel tanks under controlled temperatures (18 to 20° C) to preserve a maximum of fruit and glycerol
- Malolactic fermentation began 10 days after alcoholic fermentation was complete
- Malolactic fermentation was complete in mid-November
- Aged on the lees for 6 months with frequent pumping-over to lend richness.

### THE 2012 VINTAGE



After a relatively warm, dry month of March, the new buds started to swell by the end of the month. However the return to cold weather in April cancelled out this early progress: severe frosts damaged the vineyard and destroyed 1% to 5% of the buds in the majority of vineyards. In early May, growth was about one week later than average at a stage of 3 to 4 leaves per branch appearing. The end of May saw hailstorms and certain affected vineyards fell further behind in their development. Flowering, at its half-way stage took place on about 12th- 15th of June. Much rain fell in June with some severe attacks of mildew, making it very difficult for the growers to respect spraying programmes. With July came cool temperatures which accentuated the difficulties and an important oidium contamination occurred in many vineyards. The colour change of the grapes (veraison) was about 10 days later than normal. Finally in August we experienced high temperatures with little rain. The grape maturation started normally and continued well thanks to a warm, dry month of September. The first grapes for Crémant production were cut on the 13th September and the Chablis harvest began on the 24th September. The yields were quite low and good maturity was attained. The musts easily attained a natural degree of 11.5% to 12% and acidity was between 5.5 and 6.5 gr/litre. At the end of January 2013, the wines are stabilized and remain on their lees.

### ORGANOLEPTIC ANALYSIS



Golden in colour.

A smoky mineral nose with notes of fresh hazelnuts and touch of peach.

Very fresh in the attack and well balanced, with pronounced fruit, a dense structure and a long-lasting, mineral finish.

Serve as an aperitif or with oysters, seafood, and fish. Also perfect with white meats.

Serving temperature : 14° C.

