



Tasting notes

Color: elegant pale gold.

Nose : intense and fruity, with notes of mandarin and pineapple on a soft background of fresh almonds.

Mouth : fresh and generous, very typical of Chablis, offering a very pleasant minerality and a long-lasting, saline finish.

Food and wine pairing

This wine will perfectly emphasize any type of sea food such as a fatty fish (salmon or bluefin tuna), sushi and sashimi. Will also be a great companion to poultry, asian or exotic food. Try it also with goat cheeses, as well as fresh and light refined cheese.

Serving suggestions

Ideally serve between 10° and 11°C / 50° - 52°F.

Ageing potential

Between 4 to 5 years.

Vintage : 2020

The Covid crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...

A record-breaking vintage:

- Record-breaking harvest: The first Chablis grapes were harvested on 24th August. For the record, last year the first grapes were not picked until the 13th September!
- Record-breaking heat: temperatures regularly broke the 35°C mark (95°F). Many winemakers did their harvesting at night-time to deliver optimal juice quality.
- Record-breaking quantities of grapes picked: we pressed the equivalent of more than 40 hectares (98.84 acres).
- Record-breaking numbers of old vines with more than 50 hectares (123.55 acres) of vines aged between 40 and 55 years, not to mention plots of Chablis dating to 1934 and plots of Aligoté planted in 1929!
- Record-breaking disinfection measures taken to protect employees and wine-makers and help prevent the spread of Covid-19.

First tastings by Lucie Depuydt:

«We got acidity levels that were just right for the balance we were trying to achieve. Fermentation came along very nicely; we have been working with grapes with decent levels of sugar (unlike the previous two years) and the yeasts, whether naturally-occurring or selected, appreciated this. The process of alcoholic fermentation has been completed in more than 95% of vats. The Chablis early featured intense aromas of pink grapefruit and pear. We put the Premiers Crus and Grands Crus into oak barrels, using a large number of 450 and 500 litre barrels to add finesse and elegance to the wine. Malolactic fermentation brought extra roundness and lots of complexity to our wines».