

## Domaine Gendraud-Patrice

### Chablis – 2018

Born in Beine Like many generations of his family, Christophe Patrice works on the family domain near to his father and his uncles. In 2007, he decided to follow his taste for freedom, and he set up on his own 5 hectares of vineyard. In 2011, he took over the Daniel Roblot domain in association with his wife Aurélie Gendraud to create Domaine Gendraud-Patrice, a 19 hectares estate. The Vines are located in the villages of Beine, Courgis and Chablis. In Chablis, wines are exclusively Chardonnay growing on a rich calcareous soil. 2018 is an incredible vintage in Chablis, there was no pressure concerning hail or frost. The weather was warm and dry all summer, Almost every producer did a full harvest this year.



**Appellation:** Chablis

**Surface:** 9 Hectares

**Grape Variety:** 100% Chardonnay

**Age of the Vines:** 45 Years

**Soil Type:** Clay & Limestone

**Alcohol Content:** 12,5°

**Density of Plantations:** 5600 / Hectares

**Average Yield:** 50 Hl/ Hectares

**Wine Making:** The vines are grown traditionally. The grapes are harvested, pressed and the juice is directly brought at low temperatures in stainless tanks so the alcoholic fermentation doesn't start immediately and we can extract more aromas. Once the fermentation started, the wines spends approximately 6 month on fine lees, until the malolactic fermentation is done. Then a tartaric stabilization is achieved just before bottling.

**Tasting Notes:** This wine has a Golden dress, a fine and intense nose with aromas of white flowers and citrus fruits on a mineral background (flint, gunflint). The palate is balanced, lively and light with a good attack that continues with a pleasant roundness. His iodized breath belongs to the characters of the country.

**Food Pairing:** Crustaceans, fish and white meats.