

Domaine Gendraud-Patrice

Petit Chablis - 2019

2019: The magic of the years ending with a 9 in burgundy: 2019's winter was pretty cool, with no particular issue until the 5th of April where we had an important episode of frost. After that, Spring was filled with rain, cold weather and humidity, which resulted in a late maturation of the grapes. Summer was dry, not a drop of rain in June/July. We had to wait until early August to see the first rains, that could unlock the maturation of the vines, still impacted by the drought.

Even though the yield was clearly inferior to 2018, the late maturation allowed bringing a lot of acidity and freshness, which is the spine of Chablis wines!

Appellation: Petit Chablis (Selected for this appellation and their plantations, these terroirs are located at the top of the hill or on the beginning of the plateau; in the middle of brown and hard limestones, or sometimes silty and sandy soils, generally between 230 and 280 metres above sea level, with varied exposure.)

Grape Variety: 100% Chardonnay

Soil Type: Clay & Limestone

Alcohol Content: 12,5°

Density of Plantations: 5600 / Hectares

Average Yield: 50 HI/ 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 wine spends approximately 6 months 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, very dry with a refreshing acidity. A good attack that continues with a pleasant acidity.

Food Pairing: Crustaceans, fish and white meats.

