CHABLIS GRAND CRU "BLANCHOT" 2018

APPELLATION
Appellation Grand Cru

GRAPE VARIETY
100% Chardonnay.

SOIL
Kimmeridgian clay and limestone.

VINIFICATION
50% stainless steel tanks, 50% barrel fermented in 1-2 year wine-old oak barrels.

AGEING
15-18 months in barrel on fine lees.

AVERAGE AGE OF THE VINES
40 years

YIELD
54 hl/ha

AGEING
5 to 10 years.

SERVING TEMPERATURE
Between 12° - 14°C.

SITUATION
Chablis Blanchot has a south-easterly exposure on a well ventilated and fresh mountain side which gets nothing but sun in the morning. The brown limestone soils drain well.

TASTING AND FOOD PAIRINGS
This wine is floral, delicate and light with a subtle bouquet of ageing roses, undergrowth and meadow mushrooms. The wines from Chablis Blanchot have a lovely combination of aromas. Fresh, powerful and supple, they have a wonderful mineral persistency. Feminine and rich, they develop a bit faster than other Grand Crus.
It can be drunk from 4 to 5 years.

PRESS REVIEWS
Chablis Grand Cru Blanchots 2022 - The World of Fine Wine - January 2024 - 93/100
Chablis Grand Cru "Blanchot" 2018 - James Suckling - 95 points