

CHABLIS PREMIER CRU "CÔTE DE LÉCHET" 2022



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Stainless steel tanks, between 17 and 21°C.

👑 AGEING

10 - 12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha

👑 AGEING

4 - 5 years.

👑 SERVING TEMPERATURE

Between 10 - 12°C.

SITUATION

Côte de Léchet is located on the left bank of the Serein, which enjoys excellent south-east exposure. The soil is very poor and stony, producing low yields and grapes that often ripen early due to the sunshine. Questions remain as to the origin of its name: it could be linked to the verb "lâcher" in French "to let go" in the sense of abandoning. The hill may have been abandoned some time ago. But "Côte de Léchet" could also derive from the word "laïche", the name of a plant that grows in damp places.

PRESS REVIEWS

Chablis 1er Cru Côte de Léchet 2022 - The World of Fine Wine - January 2024 - 87/100