



02/10/2023

Technical form Chablis Cuvée B&B (Bernard & Brigitte) 2022

Parcels: origin of grapes: 5% Côte Grand Claude 3ha61 /1% Guette Haute 0.60Ha/94% Sous les Plantes -5Ha78

Geographical location: Viviers, one of the communes of Chablis, in the Burgundy region.

Altitude: 270 to 330 metres.

Grape variety: 100% Chardonnay - Planted with clones (75/76/78/95/96) and rootstock 41B.

Planting from 2020 with massal selection and several rootstocks (333EM, Paulsen, 110 Richter, 140 Ruggeri, 5C).

Exposure and slope: South/South-East with a slope of 30 to 46% for the Guette haute and Côte grand Claude and North-West with 10-15% slope for the underside of the plants.

Geology and soil: Clay-limestone soils. Portlandian marl and Kimmeridgian marl and Kimmeridgian marly limestone, depending on the plot..

Average age of the vines: Average age of vines: 40 to 38 years plantation Côte Grand Claude in 1983/Guette Haute in 1984/Sous les Plantes in 1985..

growing practices: Conversion to organic farming - Biodynamic practices.DEMETER

Late in the season Guyot-Poussard pruning. 100% endogenous grass cover.

Harvest: 5th to 16th September. Manual harvesting in open-worked crates. 4 sorting of the grapes. 34 pickers.

Average yield: 17.8 hl/ha for an authorised 65 hl/Ha, to gain concentration



Vinification

Pressing: Slow and cold-pressing at low pressure (<2 bar) by a pneumatic press

Alcoholic fermentation: From 20 September to 25 May 2023 (alcoholic fermentation stopped with the very early start of malolactic fermentation at the beginning of October, and was only able to resume once malolactic fermentation was almost complete, i.e. in December. Alcoholic fermentation at low temperature in oak barrels/stainless steel vats, temperature-controlled by indigenous yeasts.



Malolactic fermentation: on the lees, from 2 October to 21 October in the barrels and from 17 October to 18 November in the stainless steel vats.

Ageing: Aged on the lees for 9 months, 'slow wine' type, with no inputs except reduced sulphiting at the end, 88% in temperature-controlled stainless steel vats 12% in 2 barrels of Centre France oak, with long, light toasting: 1 228L fine oak barrel + 1 350L fine oak barrel. Bâtonnage (stirring of the lees) every 14 days. Mineral fining with bentonite (clay) to stabilise and eliminate protein molecules.

Bottling: 28th June 2023 Agappe" 75cl bottles with THTO-washed 49/24 corks - not washed with peroxides - and TRX S+ surface treatment based on bactericidal beeswax. Case of 6 bottles.

Characteristics of the wine

Appellation : AOC Chablis Château de Viviers " CuvéeB & B for Brigitte and Bernard, founders of the Viviers vineyard ".

Vintage : 2022

Release date: 02/07/2023

Alcohol content: 12.29 (+/-0.13) % vol.

Total acidity: 3.69 (+/-6%) g/L H₂SO₄

Total SO₂: 69 mg/l of SO₂ (organic farming regulations limit this to 150 mg/l and biodynamic farming to 90 mg/l). SO₂ is added after malolactic fermentation, during ageing and at bottling.

Residual sugar: 1g

Blending: 14/04/2023 with Ghislain Mignard, oenologist, Pierre Paillot, Ireland's best sommelier, Hubert and Angela Rousseau.

Cellaring: 15 years

Volume : 6668 bottles

Contests : To come

Winemaker's comments : premium white Bourgogne wine, mineral structure from the outset, fresh citrus nose, aromas of white limestone, mentholated notes and toast adding complexity to the bouquet. Precise, full and greedy on the palate. To be opened directly in the wax, one hour before drinking. Serving temperature: 11-13°.

History/Anecdote :The 3rd vintage made by Arnould. In honour of his parents, Brigitte and Bernard, who died in 2020 and 2022 respectively, refounded the Chablis vineyards in Viviers in the early 1980s.

Notes