



02/10/2023

## Technical form Chablis parcelaire Côte Grand Claude 2022

### Château de Viviers

Plot : 3ha35 (productif)- 100% Côte Grand Claude.

**Geographical location:** Viviers, one of the 18 communes of Chablis, in the Burgundy region.

**Altitude:** 270 to 310 metres.

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

from 2020 planting with massal selection uncloned rootstocks (333EM, Paulsen, 110 Richter, 140 Ruggeri, 5C).

**Exposure and slope:** South/Southeast with a strong slope of 30 to 46%.

**Geology and soil:** Clay-limestone soils. Portlandian marl and Kimmeridgian marl.

**Average age of the vines:** 35 years.

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

Late in the season Guyot-Poussard pruning.

**Harvest:** 7-8<sup>th</sup> July. Manual harvesting in open-worked crates. 4 sorting of the grapes. 18 pickers.

**Average yield:** 6 hl/ha.



### Vinification

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

**Alcoholic fermentation :** From 19<sup>TH</sup> September until 5<sup>th</sup> June 23

Alcoholic fermentation at low temperature in stainless steel tanks using indigenous yeasts.

**Malolactic fermentation:** From 1<sup>st</sup> until 17<sup>th</sup> October . Malolactic fermentation on lees, 100% in oak barrels.

**Maturing:** Maturing on lees until early August 2023. Bâtonnage of new barrels every 14 days. Mineral fining with bentonite (clay) to stabilise and eliminate protein molecules.

**Bottling:** 5<sup>th</sup> September 2023

Bottles 75 cl « Céleste » with 49/24 non- peroxyde washed corks



## Characteristics of the wine

Appellation : AOC Chablis « Côte Grand Claude »

Vintage : 2022

Release date : 08/10/2023

Alcohol content : 13.01 (+/- 0.13) % vol.

Total Acidity : 4.69 (+/- 6%) g/L H<sub>2</sub>SO<sub>4</sub>

Total SO<sub>2</sub>: 47 mg/l de SO<sub>2</sub> (*organic regulations limit to 150 mg/l and biodynamic regulations limit to 90 mg/l). Addition of SO<sub>2</sub> before settling, after malolactic fermentation, during maturation and at bottling.*)

Aging/conservation : 20-25 ans

Volume de la cuvée : 1400 bouteilles

Yield : 6 hl/ha

Awards : to come 😊.

Winemaker's comments: Super premium wine, a straightforward, gourmet wine with citrus fruit, pear, brioche and flint aromas – *To be opened at least one hour before drinking,, serving temperature: 10-12°.*

*History : The Cota Grand Claude is a historic parcel of the Château and was used to be served at Versailles and in particular at the wedding of Louis XV. The origins of Côte Grand Claude go back to the 12th century, when the monk 'grand Claude', renowned for his knowledge of oenology, developed this beautiful parcel of land.*

Notes