



02/10/2023

Technical form Chablis parcelaire Sous les Plantes 2022

Plot : 5ha78 (productif)- 100% Sous les Plantes.

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

Altitude: 280 to 330 metres.

Grape variety: 100% Chardonnay - Planted with clones (75/76/78/95/96) and early rootstocks to compensate for the late-ripening nature of the plot B161 & SO4.

from 2021 planting with massal selection uncloned rootstocks (Fercal, 5C,RSB).

Exposure and slope: high plateau then north-western slope with 10-15% gradient, well adapted to climate change.

Geology and soil: Rendosol sur calcaires avec nombreuses ammonites (1/3) et (2/3) rendosol sur marne avec calcaires Kimméridgien.

Average age of the vines: 35 years

growing practices: Conversion to organic farming - Biodynamic practices - DEMETER. Late in the season Guyot-Poussard pruning. permanent endogenous grass cover:

Harvest: 7 to 16th September. Manual harvesting in open-worked crates. 4 sorting of the grapes. 34 pickers.

Average yield: 28.6 hl/ha.



Vinification

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

Alcoholic & Malolactic fermentation : From 20TH September until 25th May 23 :malolactic fermentation began in early October and did not resume until December. Fermentation takes place at low temperature in oak/stainless steel vats, using only indigenous yeasts..



Maturing: Aged on the lees for 9 months, 'slow wine' type, with no inputs, 95% in temperature-controlled stainless steel vats, 5% in fine oak barrels from Centre France, with long, light toasting. Bâtonnage (stirring of the lees) every 14 days. Mineral fining with bentonite (clay) to stabilise and eliminate protein molecules.

Bottling: 5th July 2023

Bottles 75 cl « Céleste » with 49/24 non- peroxide washed corks and TRX S+ surface treatment with bactericidal beeswax. Box of 6 'flat' bottles in recycled cardboard.

Characteristics of the wine

Appellation : AOC Chablis « Sous les Plantes »

Vintage : 2022

Release date : 08/07/2023

Alcohol content : 12.30 (+/-0.13) % vol.

Total Acidity : 4.20 (+/-6%) g/L H₂SO₄

Total SO₂: 48 mg/l de SO₂ (*organic regulations limit to 150 mg/l and biodynamic regulations limit to 90 mg/l*). Addition of SO₂ before settling, after malolactic fermentation, during maturation and at bottling).

Residual sugar : 1,2g

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

Aging/conservation : 20-25 ans

Volume de la cuvée 10.430 bottles

Awards : to come ☺.

Winemaker's comments: top-of-the-range White Bourgogne wine for laying down - Great minerality, citrus fruit, pear, good length and saline finish.– *To be opened at least one hour before drinking*, serving temperature: 10-12°.

History : *Arnould's 3rd vintage on the estate, but 1st on this fine parcel. The last cuvée to be harvested, it has good ageing potential.*

Notes