

Technical sheet Chablis Cota Grand Claude 2020

Plot: 3ha60 - 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: 29 to 31 August. Manual harvesting in open-worked crates. 4 sorting of the grapes. 28 pickers.

Average yield: 12 hl/ha.



Vinification

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

Alcoholic fermentation: From September 4 to October 7, 2020. Alcoholic fermentation at low temperature in stainless steel tanks using indigenous yeasts.

Malolactic fermentation: From 11 January to 11 May 2021. Malolactic fermentation on lees, 100% in new barrels.

Maturing: Maturing on lees until May 25th, 2021. Bâtonnage of new barrels every 14 days. Mineral fining with bentonite (clay) to stabilise and eliminate protein molecules.

Bottling: 18 June 2021

Bottles 75 cl « Belle Cuvée » with 49/24 non- peroxyde washed corks.

Magnums 150 cl « Agape » with 49/25 non- peroxyde washed corks.

Testing a natural surface treatment based on beeswax.

Characteristics of the wine

Appellation: AOC Chablis

Vintage: 2020

Release date: 08/07/2021

Alcohol content: 12,76 (+/-0.13) % vol.

Total acidity: 3.88 (+/-0.23) g/L H₂SO₄

Total SO₂: 71 mg/l of 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

Aging/conservation: 10 à 15 years

Volume de la cuvée: 4227 bouteilles

Yield: 12 hl/ha

Winemaker's comments: High quality wine with aromas of pink grapefruit, green apple, brioche and flint - To be opened at least one hour before drinking, serving temperature: 10-12°.

Awards: Tastevinage 2021 winner – brotherhood of knights of Tastevin-Clos Vougeot, Gold medal '70 million tasters', Gold medal Lyon competition, Silver Decanter medal. Ratings 94/100 -70MD, 90/100 -Decanter.

History: 1st wine after the direct takeover of the estate, fruit of the 1st confinement with the help of the whole family. The Cota Grand Claude is a historic parcel of the Château and was once served at Versailles and in particular at the wedding of Louis XV.