



CHABLIS 2023

LES TIERCES



FR-BIO-10, Agriculture France



Appellation

THE PARCEL "LES TIERCES" IS LOCATED IN THE TOWN OF LA CHAPELLE VAUPELTEIGNE AND CLASSED UNDER APPELLATION CHABLIS. IT'S LOCATED ON A HILL THAT BENEFITS FROM A FULL EAST EXPOSURE, WITH A SUPERFICIAL SOIL ON MARLY LIMESTONE.

La parcelle

PARCEL OF 0,90 HA, IN THREE PARTS, PLANTED IN 2002, 1988 AND 1963 WITH THREE DIFFERENT ROOTSTOCKS: 161-49, So4 AND 3309.

La Vendange

VINTAGE STARTS WITH A MILD WINTER. FOLLOWED BY A LITTLE SPRING FROST LUCKILY WITHOUT TOO MUCH DAMAGE. A HUMID AND MOODY FORECAST IS INSTALLED BY APRIL. THIS WILL LAST DURING MAY AND JUNE AND NEED CONSTANT SUPERVISION. THE GRAPES ARE CLOSING IN JULY AND GIVE ROOM FOR A DRY SUMMER. DESPITE THIS DROUGHT THE QUANTITY IS PRESENT AT HARVEST THAT STARTED ON SEPTEMBER 11TH LASTING ABOUT 10 DAYS.

La vinification

AFTER A LONG PRESSING AND STATIC SETTLING OF 12 TO 24 HOURS, FERMENTATION OCCURRED AT 20°C USING NATURAL YEASTS.

Elevage

MALOLACTIC FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LIES. MATURATION IS ACHIEVED IN BOTH STAINLESS STEEL AND IN DEMI MUIT OF 600L. AFTER 12 MONTHS THESE ARE ASSEMBLED AND WILL CONTINUE THEIR MATURATION PROCESS TOGETHER FOR 12 MORE MONTHS. A SLIGHT COLLAGE AND FILTRATION WHERE NECESSARY TO OBTAIN A WINE THAT IS CLEAR AND REMAINS STABLE OVER TIME. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE ALL AROMATIC FINESSE. 6 059 UNITS AND 100 MAGNUMS WERE BOTTLED ON JULY 25TH, 2025, OR APPROXIMATELY 23 MONTHS AFTER HARVEST.



DOMAINE JEAN DAUVISSAT

PÈRE ET FILS

