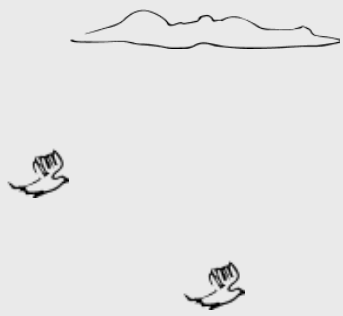




FR-BIO-10, Agriculture France

CHABLIS 2023

LES TERROIRS DE LA CHAPELLE

Appellation

THE TOWN OF LA CHAPELLE VAUPELTEIGNE OWNS A VERY RICH DIVERSITY OF TERROIR. PARCELS ARE LOCATED ON A PLATEAU WITH SUPERFICIAL SOIL ON PORTLANDIEN LIMESTONE, RECEIVING IMPORTANT SUNLIGHT. THE HILLSIDES FACING EAST LIE ON MARLY LIMESTONE FROM KIMMERIDGIEN OFFERING A VERY NICE MINERALITY. THE LOWER AND MORE CLAYEY HILLSIDES PRODUCE WINES THAT HAVE MORE FRESHNESS. THE COMPLEXITY AND DIVERSITY OF THESE TERROIRS THEREFORE GATHER RICHNESS AND MINERALITY.

Parcel

OUR PARCELS ON THE TOWN OF LA CHAPELLE VAUPELTEIGNE GATHERS A TOTAL OF 9Ha11 WITH AN AVERAGE AGE OF 39 YEARS OLD.

Harvest

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.

Vinification

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

Maturation

A 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 6 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 IN ORDER TO PRESERVE ALL AROMATIC FINESSE.

BOTTLING OF 6 059 UNITS AND 100 MAGNUMS TOOK PLACE ON JULY 25TH 2025.



DOMAINE JEAN DAUVISSAT

PÈRE ET FILS

