



CHABLIS PREMIER CRU HOMME MORT 2023



Appellation

THE HOMME MORT ISN'T AN ENTIRELY SEPERATE PREMIER CRU BUT IS PART OF THE APPELLATION CHABLIS PREMIER CRU FOURCHAUMES. THE UNDERGROUND KIMMÉRIDGIENS IN SLIGHTLY DEEPER GROUNDS BRINGS A DISTINGUISHED AND GREASY TOUCH TO THE CHABLIS PREMIER CRU HOMME MORT.

Parcel

OUR UNIQUE PARCEL, WITH A SURFACE AREA OF 0,16 HECTARE WAS PLANTED IN 1961.

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 IS 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 OCCURRED AT 20°C USING NATURAL YEASTS.

Maturation

A MALO- LACTIQUE FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LEASE. A LIGHT TREATMENT AND FILTRATION WERE NECESSARY TO OBTAIN A CLEAR AND STABLE WINE. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE AROMATIC FINESSE.

1267 UNITS WERE BOTTLED ON JULY 25TH 2025, OR APPROXIMATELY 23 MONTHS AFTER HARVEST.



FR-BIO-10, Agriculture France

DOMAINE JEAN DAUVISSAT
PÈRE ET FILS