



Chablis Blanchot Grand Cru

2015

Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
13.00%

pH
3.42

Total Acidity
5.38 g/l

Drinking Window
2023 - 2035

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
23/12/2024

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

7 climats can be called Grand Cru in Chablis : Preuses, Bougros, Les Clos, Grenouilles, Blanchot, Valmur and Vaudésir. Those vineyards are all situated on the right side of Le Serein river, on the hill. This situation gives a strong and full-bodied character to the wine.

Winemaking

After a soft pressing, part of the juice is fermented in "double barrels" of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Aging usually lasts 13 to 15 months on fine lies before bottling.

Vintage

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

