



Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
13.00%

Residual Sugar
1.1 g/l

pH
3.37

Total Acidity
5.63 g/l

Drinking Window
2024 - 2024

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
22/12/2024

Chablis, France 2020 I X KeyKeg IX2000cl

Winemaker Notes

This Rose is made from Cinsault. It is expressive with a nose of small red berries.

Vineyard

The wine-producing soil of Mâconnais is mainly soft limestone over layers of marl, loam and broken pebbles.

Winemaking

The grapes are crushed and pressed before fermentation at controlled low temperatures. It is then aged on lees and bottled after 6-8 months.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéas. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Fish/Shellfish

Delicious with fresh goat cheese