



CHABLIS L'HOMME MORT 1ER CRU 2020

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

L'Homme Mort is the northern most lieu dit of Fourchaume. The name translates to dead man and may indicate that a cemetery was previously located in this site. These wines are known for their elegant restraint and a subtle chalky and mineral character.

VINTAGE NOTES

In 2020, a warm winter led to earlier budding in March. Frost pulled growers from their slumber in late March through early April, and again in mid-May. Summer heat waves brought an earlier start to harvest, but also limited yields, which were ultimately down 20% versus normal. Excess heat also slowed maturation, which helped retain acid and concentrate flavors. The 2020 vintage delivered classic Chablis style – minerality, charm and freshness – and is considered among the top vintages of the decade.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein within Fourchaume 1er Cru

Soil: Kimmeridgian, with marl limestone and fossilized oyster shells

Vine Age: 30 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in 400L oak barrels (up to 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

