



AOP Chablis 2022

Vincent Wengier

Vin de Bourgogne, blanc, France.

Grape variety: Chardonnay

Area: 10 ha

Yield: 60 hl/ha

Average age of the vines: 40 years

Alcohol content: 13 % Vol.

Residual sugar: 0,0g/L



Contains sulfites. Does not contain egg or egg products.

Does not contain milk or milk-based products.

In conversion to organic farming



Two stars at “Le Guide Hachette des vins 2024” and “coup de Coeur “of the guide
Gold medal at the international competition of Lyon 2023
Double gold medal at the Challenge Gilbert et Gaillard: score of 90/100
James Suckling: 90/100

- THE VINTAGE

2022 was characterized by a very good harvest quality. It is a perfectly balanced vintage.

- SITUATION

The vines are located in the south of the appellation on slopes of 10 to 40%.



- **TERROIR**

Plots located on clay-limestone soil. The subsoil dates from the Kimmeridgian, typical of the Chablis vineyard.

- **IN THE VINEYARD**

Weeding is exclusively mechanical. The summer was dry, disease pressure was low. The quality of the harvest was exceptional.

- **HARVEST START DATE**

The harvest began in mid-September, and lasted a good ten days.

- **VINIFICATION**

After rigorous settling, the alcoholic fermentation took place slowly under good conditions for about a month. Malolactic fermentation was triggered naturally and quite quickly following this.

- **MATURATION**

Aging takes place in thermo-regulated stainless-steel vats on fine lees to give the wine all its roundness and aromatic complexity.

- **SERVICE**

Serving temperature is 12° to 14°C.

- **AGING POTENTIAL**

3 to 5 years.

- **TASTING**

Pale yellow with greenish reflections. Very inviting nose of white flowers and meadow. The palate is charming. It's noble yet easy to drink and works with any type of white meat. (Gilbert de Gaillard tasting report).

- **FOOD & WINE PAIRINGS**

White meat and fish.