



**TERROIRS** The vineyard is located on the right bank of the Serein River, northeast of the town of Chablis on the *grand cru* slope. As the southernmost of the *grand crus*, it enjoys excellent southeastern sun exposure, which allows for a longer and slower ripening of the grapes. Its soil is composed of 100% Kimmeridgian limestone and a little bit of clay whose formation dates back to the 200-million-year old Jurassic period.. Blanchots takes its name from this white soil, where well-drained white and some blue clay deposits and fossils contribute to the stony character of the wine.

**FARMING** Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis' terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

**GRAPE VARIETALS** 100 % Chardonnay

**VINE AGE** 40 years old

**AVERAGE YIELD** 54 hectoliters per hectare

**WINEMAKING** Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

**TASTING NOTES** Lacy and ethereal, this *grand cru* shows the more delicate side of the Chablis terroir. Juicy pears, fragrant citrus blossoms and gentle saline notes roll gracefully across a soft palate into a persistent, mineral finish.

**ANNUAL PRODUCTION** ~1,500 bottles or 125 cases

