

Domaine Jean Dauvissat Père et Fils

*Chablis*



Appellation: Chablis

Vineyards: 18HA (40 parcels) of vines planted on the right and left banks of the river Le Serein

Viticulture: organic with biodynamic practices

Vinification:

- Grapes are sorted and gently pressed
- Natural yeast fermentation in stainless steel tanks at 20°C
- Wine carries out malo, and is lees aged in stainless steel tanks for 13 months
- Minimal sulfur is used according to the biodynamic calendar for stability
- Light filtration for clear wine

Grape varieties : Chardonnay

Vineyard age : Planted between 1970 and 1980

Soil : Kimmeridgian

Press Notes

Wine Enthusiast

2021	92 points
2018	90 points



Organic

