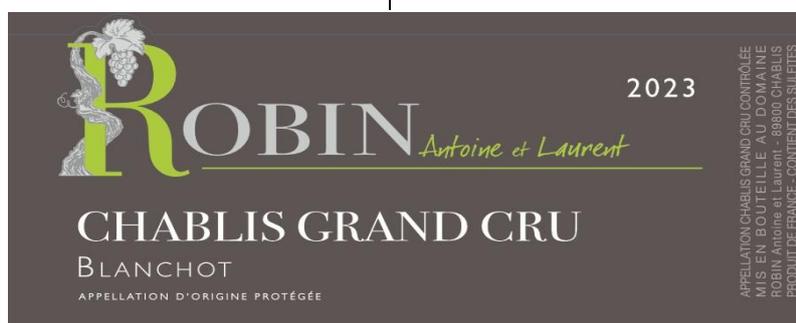


# Domaine Antoine et Laura ROBIN

## Chablis Grand Cru Blanchot

### 2023

<b>Varietal</b>	100% Chardonnay
<b>Soils, number of plots</b>	Kimeridgian Limestone soil . 1 plot in Chablis: 0,42 Ha
<b>Yield and vineyard density</b>	54 hl/ha with 6 500 vines/ Ha Age of the vineyard : 40 years old.
<b>Roostock</b>	41B
<b>Pruning technic, soil work</b>	Taille "Guyot double" pruning. Plought.
<b>Spreading</b>	Sustainable farming practices
<b>Debudding, flower and harvest time</b>	Flower time in late May and harvest done by early September 2023
<b>Harvest</b>	Mechanical harvesting
<b>Press</b>	Direct Pneumatic Press. Slow and long time pressing.
<b>Yeasts</b>	Indigenous and some selected yeasts.
<b>Racking</b>	24 h
<b>Fermentations / ageing</b>	Aged on small stainless steel tanks on fine lies. No malolactic fermentation.
<b>Fining, filtration</b>	Finning 2 months before bottling. Slight tangential filtration at bottling time.
<b>Sulfites</b>	6 g SO2 at Press time. Then ajustment at bottling time. SO2 total : 84 mg/l
<b>PH, acidity and RS</b>	pH: 3,61 and RS <0,3 g/l
<b>Comments</b>	The spring season was perfect for the vines, though less so during the August heatwave. Fortunately, rains in early September — just before the harvest — helped produce an excellent vintage. The aromas are complex and deep — floral, fruity, and mineral. Complex on the palate and in the finish. Can be cellared for 10 years!
<b>Total production available from Estate bottling</b>	912 bts



MIS EN BOUTEILLE AU DOMAINE

750 ml  
13% vol.