

Petit Chablis 'Sur Les Clos', Dominique Gruhier

Burgundy, France



Product code	DY1622RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Dominique Gruhier
Vintage	2022



Producer

Hailing from the village of Epineuil just ten minutes northeast of Chablis, this is a domaine for which global warming has given opportunity. A 25ha domaine certified organic, we were delighted to find expressive, good value wines and cremants produced by the increasingly respected Dominique Gruhier. Working with very low levels of sulphur, the wines have a purity lifted by the chalky kimmeridgian minerality. For the cremants, the approach is to pick later and use minimal sugar in the dosage. The vibrancy of these sparkling wines shows their success here. Dominique's aim has always been the expression of site. After 10 years of working organically he feels that this site signature has been achieved.

Tasting Notes

The aromas of citrus and minerality dominate a complex and delicate aromatic palette. Pale yellow, light green reflections. Fine nose. Ample, generous, rich and dynamic palate, great length, delicate minerality, savory. White flowers, zest, flint. Salivating finish. A "Petit Chablis" with a pronounced personality. Superb. Its freshness will pair perfectly with seafood, shellfish, and goat cheese. As an aperitif with shrimp and salmon toast. Aging potential: 5 years - Service: Recommended tasting temperature: 12°C

Viticulture

Coming from an exceptional terroir of the Kimmeridgian, its vines are located on the plateau above the Grand Cru "Les Clos". Kimmeridgian, Jurassic stage dating back about 155 million years, very rich in clusters of small fossilized oysters called Exogyra Virgula. Vineyard taken over in 2009 and cultivated since then in organic mode. Double Guyot pruning. Vineyard area: 0.60 ha - Average age of the vines: 35 years. The abbey of Petit Quincy is an ancient Cistercian cellar dating from 1212 located in Epineuil, near Chablis. The owner, Dominique Gruhier, has chosen to run the estate using

organic farming. He produces a wide range of vibrant and pure wines.

Winemaking

Very slow and gentle pressing on pneumatic press. Static settling for 15 hours. Fermentation without additives in stainless steel tank for 50% and in 400-liter barrels for 50%. Aging 50% in tank and 50% in 400-liter barrels for 8 months, then blending and refining in tank for 2 months before bottling. Light filtration.A