



PRODUCER

The Soupé family have owned and farmed vineyards in Chablis for three generations. Brothers Frédéric and Jean-Michel run the domaine, which has only recently started bottling. Their maternal grandfather was the 71st grower to join La Chablisienne co-operative in 1923, the same year it was founded. Frédéric and Jean-Michel left the co-operative in 2018, their first vintage. Jean-Michel oversees the 16 hectares of Domaine Soupé, which are farmed sustainably. The family own just under 10.5 hectares of Chablis, 2.75 hectares in Montee de Tonerre and a couple of hectares between Vaillons and Petit Chablis. Frédéric is responsible for winemaking and seeks to produce wines which reflect their origins.

VINEYARDS

The Chardonnay comes from a plot in the commune of Fleys located at the bottom of a gentle slope just below the 'Mont de Milieu' Premier Cru site. The vineyards are predominantly south facing with a soil composition of clay and limestone. The vines are between 28 and 31 years old and are single Guyot trained.

VINTAGE

2021 was a challenging vintage in Chablis. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March to early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extreme lows of -8°C destroying the young buds and causing a significant reduction in yields. Flowering took place in July and temperatures were warm during the summer, but the vines were able to draw on plentiful water reserves from winter rains which allowed the grapes to ripen slowly at a perfect pace. Despite the reduction in yields, 2021 was a tale of quality over quantity and the grapes harvested had an excellent balance of aromatics and acidity.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed in a pneumatic press and the juice was allowed to settle at 14°C for 10 to 12 hours. Alcoholic fermentation with indigenous yeasts took place in stainless-steel vats at a constant temperature of 20°C. Malolactic fermentation occurred naturally at 18°C. To add texture to the palate, the wine was then aged on fine lees in stainless steel vats between 12°C and 14°C for six months before being lightly filtered and bottled.

TASTING NOTES

Clear yellow in colour, this Chablis presents a fine and complex nose with lively notes of citrus and stone fruit. A bright acidity on the palate balances the rich texture from the lees ageing and carries the flavours onto the slightly saline finish.

Grape Varieties	100% Chardonnay
Winemaker	Frédéric Soupé
Closure	Diam
ABV	12.5%
Acidity	3.74g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan