

Domaine Soupé,  
**Chablis 1er Cru 'Montée de Tonnerre' 2021**  
Chablis, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Frédéric Soupé</b>
Closure	<b>Diam</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1.3g/L</b>
Acidity	<b>3.22g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 fruit for the 1er Cru 'Montée de Tonnerre' comes from 2.75 hectares of 63 to 66-year-old vines. The parcels lie on west-facing slopes on Kimmeridgian, marne and limestone soils, which produce wines with a marked chalky character. The majority of the fruit for the 2021 vintage comes from lieu-dit 'Chapelot' - a plot renowned for producing especially rich and complex fruit. A proportion of fruit two lieux dits renowned for producing wines with great freshness ('Pied d'Aloup' and 'Côte de Bréchain') is blended in to balance this richness.

## 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 24 hours. Alcoholic fermentation with indigenous yeasts took place in stainless-steel vats at a constant temperature of 20°C. Malolactic fermentation occurred naturally at 20°C. To add texture, the wine was aged on fine lees in stainless-steel vats at a temperature between 12° and 14°C for six months before being lightly filtered and bottled.

## TASTING NOTES

Bright yellow in colour, this wine is elegant with pronounced aromas of citrus fruits accompanied by subtle hints of acacia blossom. On the palate, the wine is elegantly structured with a tightly coiled acidity carrying the pronounced flavours onto the lingering finish.