

Domaine Soupé,  
**Chablis Grand Cru 'Preuses' 2020**  
Chablis, Burgundy, France



### 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 0.09-hectare parcel of Chablis Grand Cru 'Preuses' lies at the top of the slope to the west of the Grand Cru hill. The exposition is directly west, and the vines therefore receive the last hours of sunshine during the summer months. The vines are between 16-19 years old and sit on a mixture of Portlandian and Kimmeridgian limestone soils. Although the Soupé brothers do not own any vines here, they work with the grower to get the quality of fruit they want.

### VINTAGE

The 2020 vintage started off with a wet but warm winter, which led to early budburst. There was a bout of frosts during the nights at the end of March and beginning of April. The summer welcomed warm temperatures and plentiful rainfall, which allowed the berries to mature in the best conditions. The 2020 wines are very fresh, with a great balance between richness and acidity. It is a classic Chablis vintage with a refreshing minerality.

### VINIFICATION

Upon arrival at the winery, the hand-harvested grapes were gently whole-bunch pressed in a pneumatic press and the juice was left to settle. Alcoholic fermentation with indigenous yeasts and malolactic fermentation both took place in used oak 500-litre demi-muids. This ensures the oak is well integrated and provides texture without overpowering the wine. The wine is aged for six months on fine lees, but Frédéric chooses not to carry out bâtonnage during this period in order to retain as much vibrant acidity as possible.

### TASTING NOTES

Bright yellow in colour, the nose is powerful with precise aromas of citrus and stone fruit married with subtle toasted notes. On the palate, it is richly textured with a marked minerality and a crystalline acidity carrying the pronounced flavours onto the long finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Frédéric Soupé</b>
Closure	<b>Diam</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.6g/L</b>
Acidity	<b>3.5g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>