

Domaine Soupé,
Chablis Grand Cru 'Preuses' 2021
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Frédéric Soupé
Closure	Diam
ABV	13%
Residual Sugar	0.3g/L
Acidity	3.85g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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

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 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.