

TECHNICAL INFORMATION

Appellation	Chablis Premier Cru "Séchets"
Grape Variety	Chardonnay
Estate/Purchased	Estate
Surface Area	0.80 ha/1.9 acres
Parcels/Lieux-Dits	Secher
Altitude	180m
Soil Profile	Southwestern exposure. A half Kimmeridgian and half Portlandian stony parcel mixed with brown clay. The average depth of the soil here is about fifty centimeters before the bedrock.
Age of Vines	Planted in 1971
Average Yield	35-40 hl/ha
Viticulture	Integrated viticulture, regular plowing, pruning and disbudding. Controlled grass coverage in the parcel.
Winemaking	100% stainless steel tanks Spontaneous fermentations at low temperatures, then maturing for at least 12 months.
Yeast	Native
Filtering/Fining	The wine is gently filtered once before bottling.
Production	Approx. 3,000 bottles
Winemaker	Guillaume Michel
Viticulturist	Guillaume Michel
Green Practices	HVE (High environmental value) Level 3 Conversion to organic practices from 2020



2018 VINTAGE

ABOUT THE VINEYARD

This name certainly comes from the low Latin word *secabilis*, meaning ‘which may be cut’. Before the mass clearing operations of the twelfth century, the Sécher hillside was probably covered with trees. It should also be noted that in old French, a *sécheron* is dried, dead wood.

VINTAGE NOTES

The character of 2018 is defined by its aromatic power and mineral tension. The wines are rich and lively with good maturity and acidity is still very present.

TASTING NOTES

Scents of grapefruit, stones and flowers. A tight, dense and wonderfully pure wine, with pronounced minerality and enveloped with white fruit notes.

FOOD PAIRINGS

Fish, seafood, white meat, hard cheeses.

SERVICE NOTES

Serve at 55°F.

Air well before tasting when the wine is young.