

Lucie Thiéblemont

LOCATION

France > Burgundy >
Chablis > Fleys

VARIETY

Chardonnay

WINEMAKER

Lucie Thiéblemont
and Charly Nicolle



SCIENCE

ABV: 12.58%
SUGARS: 2.0 g/l
TOTAL SO2: 87 ppm
TOTAL ACIDITY: 6.55 g/l

Lucie Thiéblemont Chablis

EXPERIENCE

NAME: The cornerstone of this project was set with the purchase of two small plots of old-vine Pinot Noir near Lucie's hometown, so it was only fitting that this new endeavor bore her name.

CHARACTER: A very expressive nose with a perfume of summer flowers, citrus, and orchard fruits like apple and pear. A distinctive salty sensation compels the minerality and palate. Medium-bodied with fortitude and persistence in the finish.

ENJOY WITH: Trout or salmon. A great companion to raw oysters and all manner of seafood. Classically paired with gougeres, goat cheese, foie gras, or snails.

BEST RESULTS: Serve at 50-54°F. Ageing: 3 to 6 years after the harvest date.

EXPRESSION

FERMENTATION & EXTRACTION: One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from this tank helps start each additional vessel. Temperature-controlled fermentation between 61 and 64°F, 100% Malolactic fermentation.

ELEVAGE: Ageing in stainless steel tank (60%) and stainless steel barrels of 310L (40%), on fine lees for a minimum of 15 months. For Lucie, the steel barrels preserve the purity, the authenticity, and the freshness of the wine without the oak taste. They stir the lees (battonage) a maximum of twice per vintage because of the increased contact with the lees due to these small vessels.

FINING & FILTERING: Fined with clay, tangential flow filtration. Vegan.

SULFUR: Small amounts are added after press, and after Malolactic completion. In good vintages, no sulfur is added at bottling.

SOURCE

FARMING: The domaine has long applied integrated farming methods and is committed to sustainable and organic agriculture through the HVE (High Environmental Value) certification.

LAND: Two plots (3,25 ha) on Kimmeridgian soil on the right bank of the Serein River, facing southeast to southwest, the lieu-dit "Clabory" in Fleys, on a very steep slope, and the lieu-dit "Sur Bougniot" in Béru.

VINE: In Beru, the majority of vines were planted in 1985, and Clabory in Fleys was replanted in 2015.

HARVEST & PRODUCTION: All estate fruit, hand-harvested, 2,500 cases produced.

