

# PURE CHABLIS

*One grape  
One region  
One of a kind*

Press release – January 13, 2022

## The 2021 Vintage A never-ending attention

***To the very end, 2021 has been a trying year for winemakers. Ever since the April freeze, made worse by a too-early start of the growth of the vines, right to harvest time, harsh changes in weather have imposed their tempo: winemakers have had to be constantly attentive and reactive. The only respite was the flowering, which took place under good conditions, and the ripening, which benefited from sun starting in mid-August.***

***Notwithstanding the loss of volume due to the freeze, the grapes must still be meticulously selected, both at the vine and in the winery. The capricious weather in July and early August led to the development of a few disease sites, which fortunately were limited in scope thanks to the efforts of the winemakers and the return of dry weather in August.***



CP : BIVB/MG Stavelot

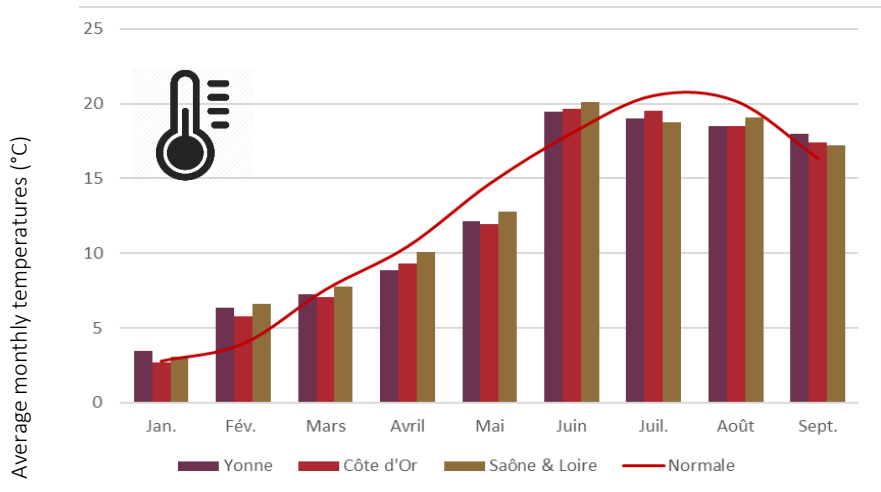
***It is generally conceded that 2021 requires technical expertise: the winemaking must be very precise. Even moving quickly, great attention must be paid to aromatic balance.***

***In the first tastings, the trends are already clear: the aromatic potential of the must is indeed present, showing fresh citrus notes in the Chablis wines, and the sugar-acid balance is in keeping with typical ones that are appreciated by lovers of Bourgogne wines.***

After a mild winter, and a cold spell in mid-March, temperatures rose significantly, even to summer levels during Easter week (March 29 – April 3). Under such conditions, the vines awoke several days earlier than average. This early bud burst left fragile buds vulnerable, and what was feared occurred: on April 6 a polar air mass brought about a sudden drop in temperature, as low as -6°C at dawn in the valley floors. This was but the first of a long series of sleepless nights dealing with black frost that destroyed new buds, despite the efforts of winemakers to protect them. When it is practical and financially feasible, the struggle involves spraying, candles, heating wires...

The grapevines were not the only crop to be harmed by these spring frosts, and Bourgogne was not the only region to suffer losses. But the struggle was long and cruel, with temperatures falling at times to -8°C.

Average monthly temperatures (°C) - Bourgogne 2021  
 Comparison to normal years by department (*Chablis is in Yonne*)

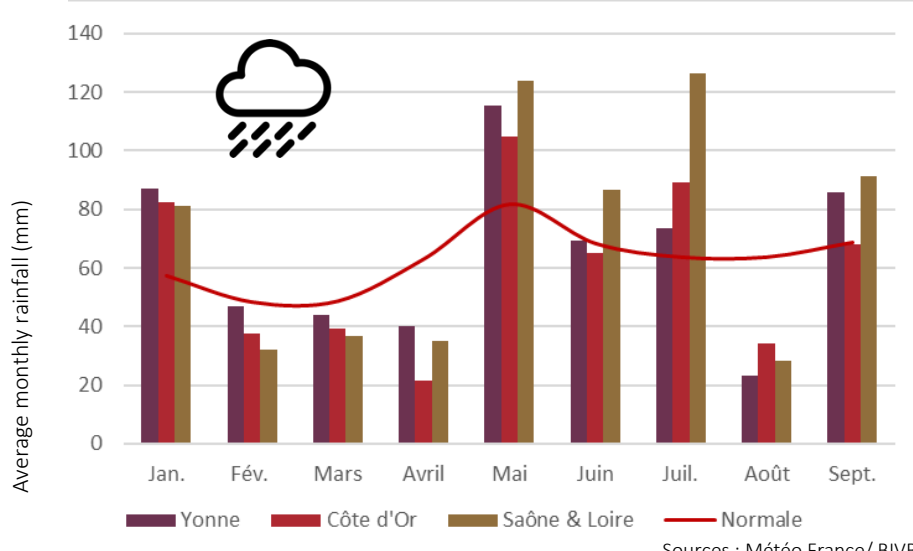


Sources : Météo France/ BIVB

The weather remained fresh in early May. The vines, shocked by the frost, had difficulty in restarting growth. Then in June, helped along by warming temperatures, they caught up on the growth lost during the spring frosts.

Flowering took place quickly. In July, blessed by rainfall, the vines grew and entwined, formed leaves, extended their stems, but bore little fruit. Efforts had then to be redoubled to keep pace with the growth rhythm: despite the low yields, the workload was immense.

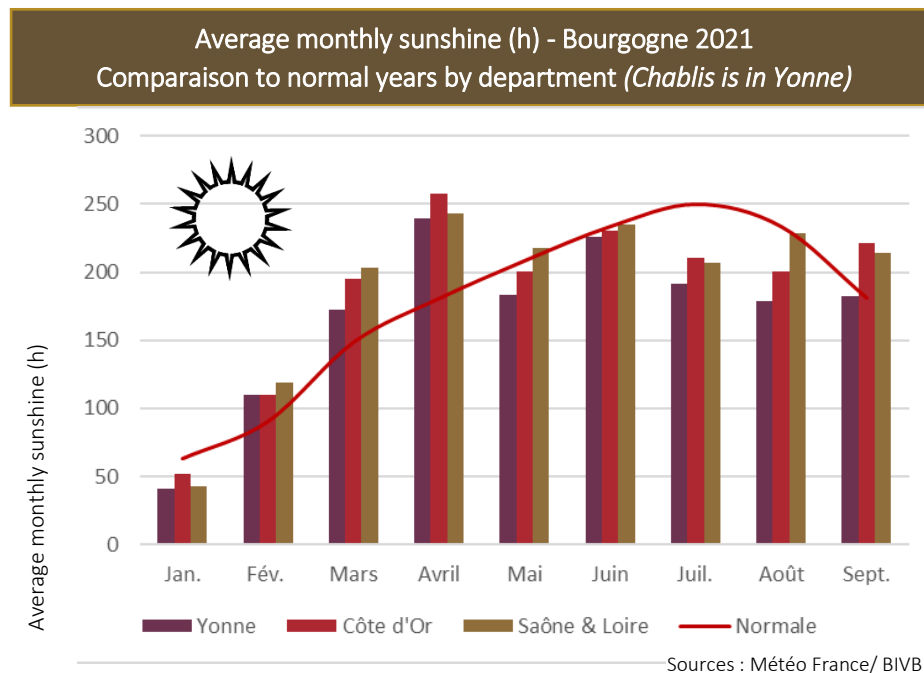
Average monthly rainfall (mm) - Bourgogne 2021  
 Comparison to normal years by department (*Chablis is in Yonne*)



Sources : Météo France/ BIVB

Despite humidity also adding to the risk of disease, the rain stopped mid-August and vine diseases were back under control owing to the proactive winemakers' relentless work in the vineyard.

During the first half of September, the grapes ripened very slowly.



The harvest began around September 20 and quickly terminated two weeks later. Organizing it was a real headache: not enough pickers, very different situations from one vine to the next, several plots needed to fill a vat... The harvest was half of a usual one, and the spring freezes were the main cause of this.

Upon arrival at the winery, the grapes were sorted and vinified with precision, with great attention paid to aromatic balance. The tension in the wines, a hallmark of Chablis, is indeed present, having been preserved by rather cool weather. The vintage, then, is historically low in volume, but classic in its profile.

[www.chablis-wines.com](http://www.chablis-wines.com)

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