



PURE CHABLIS

*One grape
One region
One of a kind*

Press release – Chablis, mars 2018

Only from France

The 2017 vintage: Quality to meet expectations

The 2017 vintage in Chablis looks set to deliver the quality we've all been hoping for, with beautiful golden juice and a fine balance between sugars and acidity, promising well-structured wines. The only slight drawback is the modest volume harvested.



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The 2017 vintage was an early one, right from budburst. This was confirmed on harvesting as pickers were dispatched into the vines in the last days of August. As winter drew to a close, the temperatures were climbing at the end of March and the vines came back to life. Budburst was both early and fast.

Ten nights of frost in April

Soon after emerging from their cocoons, the buds were exposed during a critical period when the threat of frost is very present. And then, the worst happened. The first frost fell on the night of 17 April, marking the start of a long period of 10 sleepless nights for winegrowers, who were present in the vines to protect the buds and young leaves. Despite the lack of rain during the month of April, the frost damage varied from one area to the next. The north of the region was hardest hit, in particular the communes of Maligny, Lignorelles, Ligny-Le-Châtel, Villy, and La Chapelle-Vaupelteigne. In total, these cold April nights destroyed around a third of the potential harvest. After this long period of cold, the vegetative cycle progressed without a hitch. Temperatures were slightly higher than normal for May, and then much higher in June. Flowering went smoothly, and the vines grew at a fast pace.

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The summer was gloomy, with average temperatures and excess rain in July, while in August, water was lacking. By mid-August, fears were rising about botrytis, but these proved to be unfounded as the pockets of mold dried out. On the eve of the harvests, the fruit and vegetation were healthy, the grapes larger than normal.

Fall came at a stroke in September, and the grapes gently finished ripening. The weather was ideal for harvesting and harvesters – not too hot, not too sunny, and not too wet.

Initially some winemakers were worried about a lack of juice in the first grapes harvested. Thick skins and low rainfall in August could explain this. But things then improved during September as harvesting progressed.

In the end, the quality of the juice was very good. The summer weather ensured it retained all its vigor, without hindering the ripening of the grapes. The must revealed good acidity while being rich in sugar. Moreover, it is very aromatic.

In 2017, the low harvest in the Chablis region was the exception in the Bourgogne region, which was mostly spared the frost, but not in a France as a whole, where yields were historically low. The rest of Europe also experienced a similar trend as few regions were spared those fearsome spring frosts in 2017.

www.chablis-wines.com

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