



Domaine
Servin

PROPRIETAIRE – VITICULTEUR

Grands Vins de Chablis

www.servin.info

2008 Chablis Vintage

“ Classic dry mineral Chablis, a clean pure style ”

Harvest date – Monday 29th September 2008

The Domaine Servin began to harvest on the 29th September with cool, sunny and dry conditions. This was slightly earlier than most other growers in Chablis as the majority of our Chablis vineyards have old vines and the desired ripeness was achieved. This date however is one of the latest in the last 10 years and showed the unsettled weather conditions in spring and summer.

Although Chablis was spared from hail and frost, the vineyards were exposed to unsettled weather conditions this summer. However, with plenty of light in July and August, we saw a cool and airy end to the season which provided the last few degrees needed for the grapes to mature whilst ensuring the health of the vines.

We are now able to state that:

- The daily work of our competent vineyard team during the growing period maintained the vineyards in perfect health right up to the harvest time.
- The harvest began in ideal weather conditions (cool, dry and sunny).
- Yields were slightly down due to an irregular flowering and the lack of rain in the weeks leading up to the harvest.
- Degrees were very good (a natural 12° to 13°) because the sugar in the grapes was concentrated due to the lack of rain and the north wind which blew during the two weeks preceding the harvest which dried the grapes and concentrated the sugar.
- The alcoholic fermentations took longer than usual due to the cold temperatures of the juice when they were harvested.

We are very satisfied and confident in the quality of the 2008 harvest. At the moment, the alcoholic fermentations are all finished and the majority of the malolactic fermentations are completed.

The first wines are extremely well balanced with lots of fruit flavours and beautiful pure mineral aromas. With good levels of acidity and concentration from a long growing season, we can also feel the solid structure of the wines. This is always a good sign for ageing capacity.