



Domaine
Servin

PROPRIETAIRE – VITICULTEUR

Grands Vins de Chablis

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2010 Chablis Vintage

“Excellent acidity structure with mineral & citrus fruit dominating”

Harvest date – Monday 20th September 2010

The 2010 vintage will be looked back on as a complicated climatic year that again finished well. A cold winter with temperatures dropping under the minus 20°C. Spring was cool and this affected the flowering that started in warm conditions and finished in cooler ones. This produced some “couleur” and millerandage that obviously affected the yields but also the quality in a positive way.

Summer was again cool and the average temperatures were down by 0,48°C. August was wet and September dry. The old saying that September makes the quality of the harvest again stood up. Yields were down by sometimes 30% depending on the vineyards as the smaller berries produced thick skins which have also given excellent concentration, aromas and power for the wines. The cool summer has also protected the acidities giving the wines fresh crisp flavours with excellent structure.

The first tastings have already unveiled wines which reflect the quality of the grapes collected, where each “personality” and each *climat* is able to express itself elegantly.

A very attractive aromatic profile is already taking shape. The wines display roundness and depth, with a liveliness that gives them a very nice harmony. 2010 is looking similar to 2008 with the dry mineral and citrus fruits dominating. This vintage will be a great keeping vintage.