



2017 Chablis Vintage

“Top quality vintage that has lived up to its expectations”

Harvest date – 4th September 2017

The 2017 vintage has lived up to its expectations with top quality grapes producing an excellent colour, a perfect balance between richness and acidity and wines with an excellent structure. The only problem, the low quantities.

From the very beginning, the 2017 vintage was a surprise due to how early it was. Despite some hard frosts that hit the vines, the wines promise to be of fine quality and to meet our expectations.

Right from bud burst, 2017 was one of the four earliest vintages of the past two decades. This meant there was a long time between the delicate buds emerging defencelessly from their cotton cocoons and the Ice Saints days in mid-May that typically mark the end of the risk of spring frosts. The first frosts were forecast for the night of 17-18 April and continued for around 10 days. Despite, using the various frost fighting techniques available, 1/3 of the vineyards with touched by the frost in some way.

This precocity continued throughout the vines' growth cycle, right up to the harvests, which began at the beginning of September. Winemakers were surprised again, once the grapes were brought into the winery. Yields were closer to 40-45 hl/hectare than the expected 50hl/hectare. Thick skins and little summertime rain were no doubt to blame. Overall, the Chablis harvest was on the small side for a second consecutive year, but with big disparities from one area to the next.

The vinifications worked well without any problems as the grapes were in excellent condition giving aromatic juice with a superb balance richness/acidity.

The 2017 Chablis vintage will produce wines with a classy, elegant Chardonnay expression, a perfect balance and very expressive aromas. The freshness brings a mix of citrus and white fruit notes. After airing, notes of peach and apricot reveal themselves. In the mouth, the tight minerality balances itself with a rich fruity expressive palate.

A very good vintage !

Domaine SERVIN – 20 avenue d'Oberwesel – BP 8 – 89800 CHABLIS

Tél: 03.86.18.90.00 – Fax: 03.86.18.90.01

E-mail: contact@servin.fr – www.servin.fr