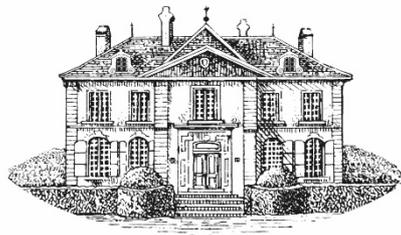


DOMAINE
CHANDON DE BRIAILLES



2021 VINTAGE

The vintages follow each other but are not alike... Opposite to 2020 climatically speaking, this vintage starts with spring conditions in March but unfortunately followed by a polar cold which will last during 3 nights during the 5th, 6th and 8th of April with even snow which brings a lot of humidity during the night of the 7th... Difficult to fight against such cold temperatures (up to - 7°c) we have only to accept the damages with a global loss of $\frac{3}{4}$ of the harvest. Nevertheless, thanks to a later pruning in the Corton area and laying down the shop sticks after this episode, the damage is less! The vegetal cycle of the vine is shifted by 15 days and takes the flowering to mid-June. The wet and cool weather conditions of spring force us to be very vigilant regarding the oidium and mildew pressures. With clouds omnipresent, we compensate for this lack of light by multiple sprays of silica horn which helps the leaves to produce their photosynthesis. Fortunately, the good weather from mid-August onwards saved the harvest which we started on September 18th with the Corton sector and ended with our Chardonnay. The sorting in the vineyard and on the vibrant table only concerns dry berries but the maturities are optimal so there is no need to chaptalize, and we decide to work with the maximum of whole cluster. In view of the quantities brought in, all the grapes are vinified in wooden vats. The vinification requires a little more extraction work, especially at the end of the fermentation, in order to stabilize the color and tannins. The following maturation on fine lees is wonderful for this vintage and we see the wines filling up month after month; our tasting notes prove it...They will impress us so much at the beginning of winter 2022 that we will decide to bottle them almost all with no adding sulphites after 15 months in barrel! Our hard work in our vineyards is bearing fruit!