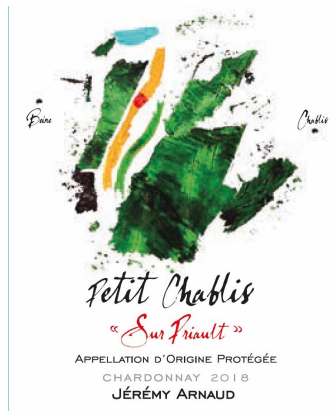


Jeremy Arnaud
Petit Chablis
"Sur Priault"



Winery: Jeremy Arnaud
Vigneron: Jeremy Arnaud
Appellation: Chablis
Location: "Sur Priault"

History of Domaine:

Jérémy Arnaud is keen to let his audience know that just because he has an education in oenology does not mean that he produces "oenologists' wines." Far from it indeed, the young vigneron instead is committed to erasing all practices that risk the "origins of the wine or the typicality of a vintage." Even though he was raised in a winemaking family (Domaine La Marquise in Chablis), it was not clear at all to Jérémy that he would follow in the steps of his family. As a young teenager, he struggled with a course of study that compelled him, and eventually decided to attend the Lycée Viticole in Beaune. That is where the light went on for Jérémy: he thrived in the classroom—both in his practical and theoretical courses—and developed an insatiable hunger to learn as much as possible; after graduating in the top of his class, Jérémy worked at various domaines and cooperatives throughout Burgundy and beyond, thereby allowing himself an invaluable experimental education of (biodynamic, organic, and conventional) farming and cellar practices.

Production at the domaine began in 2017. Jérémy has increased his holdings from 0.5 hectares to just under 3 hectares today. He produces only three cuvées: a Petit Chablis ("Sur Priault") and two Premier Cru cuvées. His Premier Cru "Vau de Vey" marks the beginning of his adventure as a vigneron. A prized site indeed, this 0.48 hectare plot sits on the left bank of the Serein. The plot's marked steepness makes any mechanical presence virtually impossible.

Cuvée:
"Sur Priault"

Grape Variety:
100% Chardonnay (35-year-old-vines)

Vineyard:
.07 hectare estate being reclassified as a 1er Cru. 50% slope with south eastern exposure and shallow soils (Marl)

Vinification:
Grapes are picked by hand and sorted in the vineyard. In the winery the grapes are pressed (whole-bunchy) with a pneumatic press. Unlike the 1er Crus, this wine does not undergo the forced oxidation phase before being cold decanted for 12-to-24 hours. Vinification is done without any additives and élevage is done in stainless steel vats. Wine is not filtered.