



CHABLIS  
APPELLATION D'ORIGINE PROTÉGÉE  
« Vallée Clabory »  
2022  
JÉRÉMY ARNAUD

Jeremy Arnaud  
Chablis  
"Vallee Clabory"

Winery: Jeremy Arnaud  
Vigneron: Jeremy Arnaud  
Appellation: Chablis

Location: Located on the right bank of the Serein, in Beru (commune)

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:

"Vallee Clabory"

Grape Variety:

100% Chardonnay

Vineyard:

Vallée Clabory is a climat situated on the right bank of the Serein River, near the commune of Chichée, and above the premier cru Vaucoupin. Located at the mouth of the valley, the vines of this Chablis have been planted with Chardonnay since 2000 on a south-facing terrain. The land features a gentle slope, clay-limestone soil that is relatively deep and less stony. It has an underlying substrate dating back to the Upper Jurassic period, specifically the Upper and Middle Kimmeridgian.

Vinification:

This plot is hand-harvested. Whole cluster pressing. Fermentation occurs naturally without the addition of yeast/bacteria. Aged on fine lees 9-12 months and an extended aging process in barrels. The wine is unfiltered and may contain slight sediment.