

# Chablis & Friends: A Blind Comparison of Unoaked Chardonnay

With added  
complete  
Data Sheet

Presented by  
Roger C. Bohmrich MW  
August 2019

DATA SHEET-"Chablis & Friends"-August 2019-R Bohmrich MW

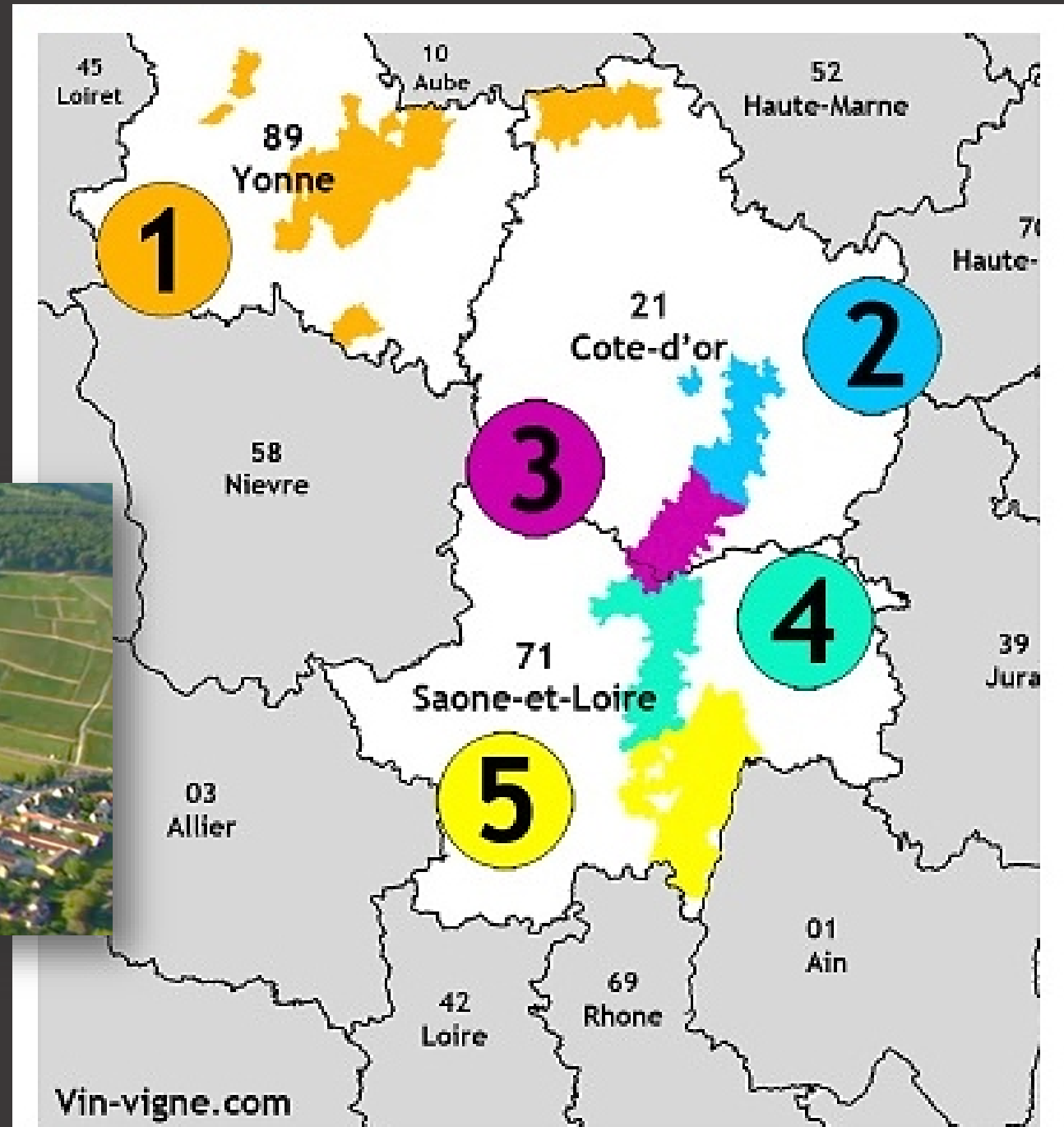
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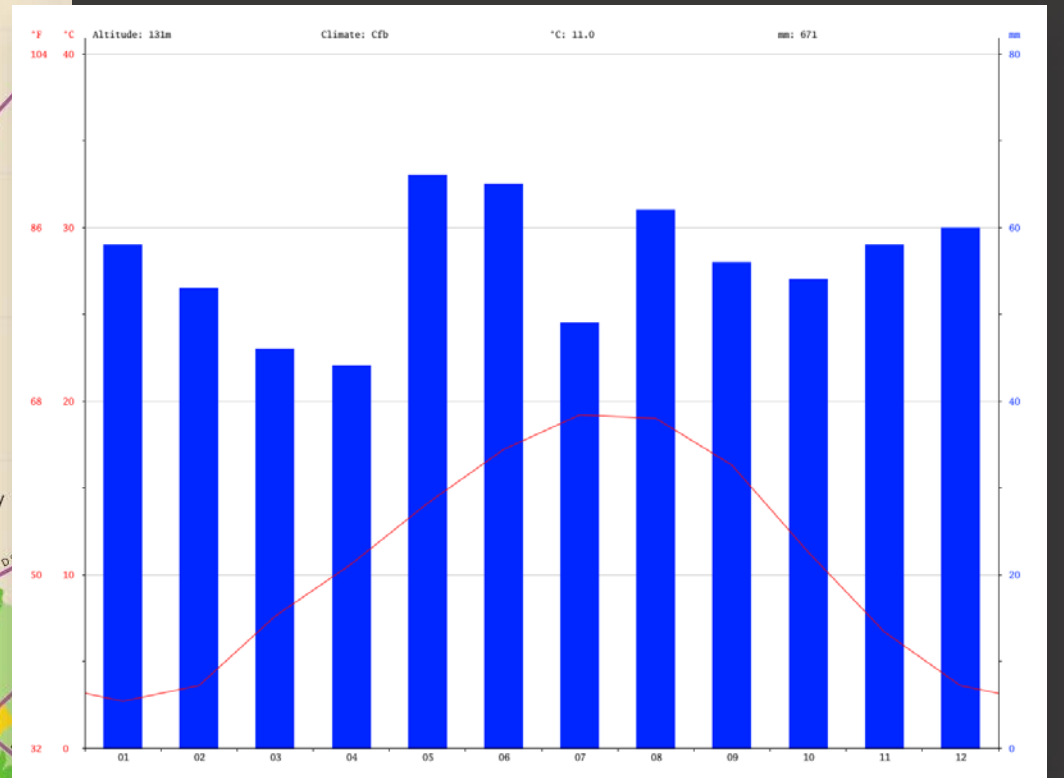
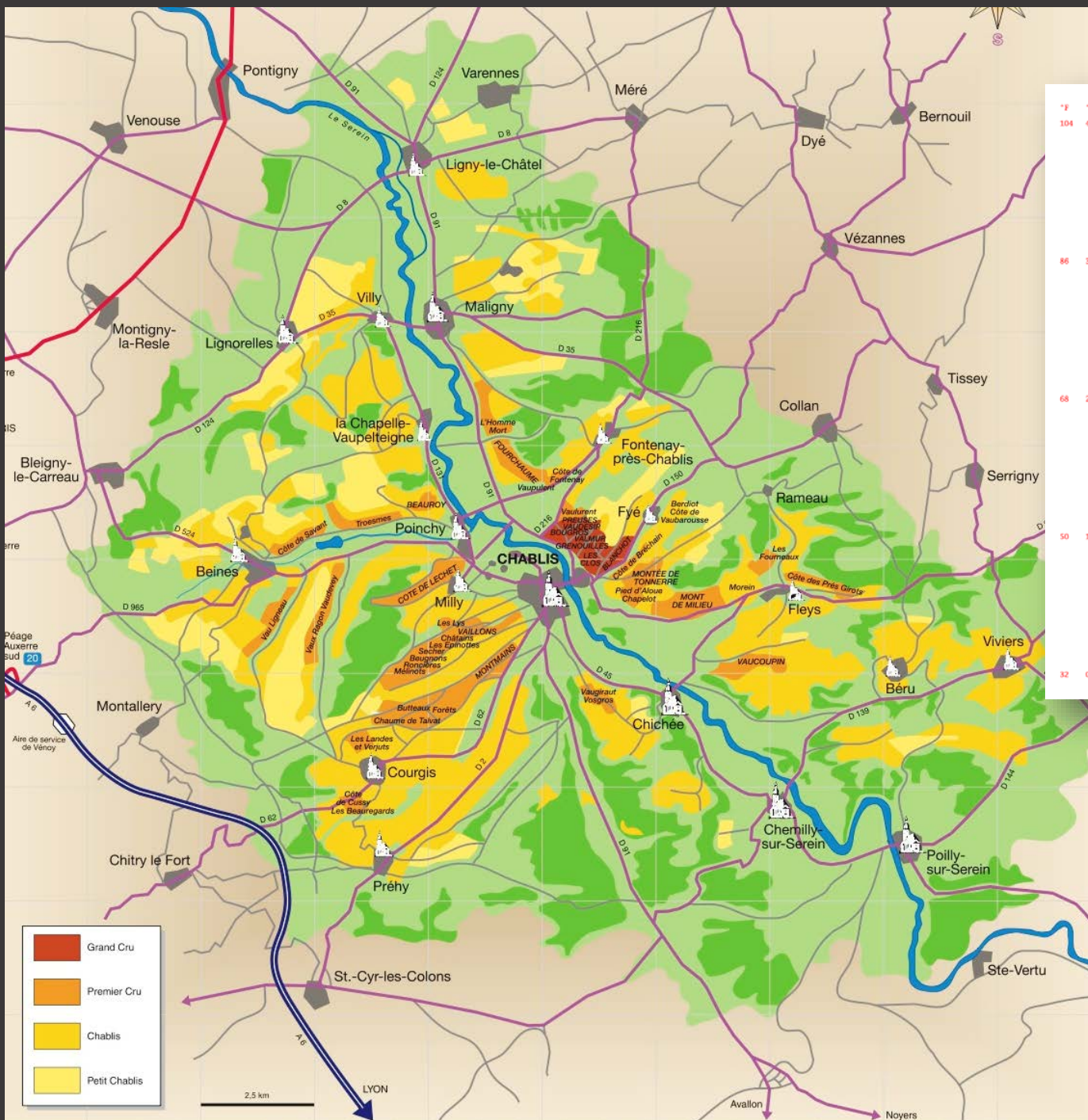
		No. 1	No. 2	No. 3	No. 4	No. 5	No. 6
<b>Producer</b>		<b>Seguinot Bordet</b>	<b>Lamoreaux Landing</b>	<b>De Wetshof</b>	<b>JC et R Bessin</b>	<b>Henri Perrusset</b>	<b>Olivier Savary</b>
<b>Wine/Vintage</b>		Chablis 2016	Chard Unoaked 2017	Chard Bon Vallon 2018	Chablis Vieilles V 2017	Mâcon-Villages 2017	Chablis 2017
<b>Origin</b>	<b>Country</b>	France	USA	South Africa	France	France	France
	<b>Region</b>	Bourgogne	New York	Western Cape	Bourgogne	Bourgogne	Bourgogne
	<b>District/appellation</b>	Chablis	Finger Lakes	Robertson	Chablis	Mâconnais	Chablis
<b>Chemical analysis</b>	<b>Alcohol % by vol</b>	12.8	12.5	13.08	13	13	12.5
	<b>TA g/l tartaric</b>	6.43	6.35	7.1	6.4	5.37	6.27
	<b>RS g/l</b>	<1	4.5	3.2	1.7	1.73	<3
	<b>pH</b>	3.3	3.16	3.21	3.27	3.39	3.35
<b>Vineyard</b>	<b>Type</b>	Selection	3 sites E of Seneca Lake	8 blocks	Selection	single site	single site
	<b>Elevation in feet</b>	~ 590	800-1200	558	666-768	722	820
	<b>Exposure</b>	S/SE	W	NW	S/E/W	SE	SE/SW
<b>Geology/Soil</b>	<b>Top soil</b>	calcareous clay, stone	gravel-silt-loam	rock, clay, limestone	calcareous clay, stone	calcareous clay	calcareous clay
	<b>Parent rock</b>	Kimmeridgian	limestone-sandstone	limestone	Kimmerid/Portlandian	limestone	Kimmeridgian
<b>Vines</b>	<b>Clones</b>	76, 95, 96	Martini 4, Dijon, Colmar	9, 96, 548	selection massale	selection massale	76, 96
	<b>Root</b>	N/A	3309C	Ramsey, 8-7, R99/110	N/A	3309C	41B
	<b>Average age</b>	25 to 40	32	10 to 20	50	10 to 97	30
<b>Canopy/Water Management</b>	<b>Training</b>	Guyot	Scott-Henry	Guyot & Cordon	Guyot	Guyot	Guyot
	<b>Pruning</b>	Guyot double cane	1 hedge, 9 ft summer	cane & spur	Guyot double cane	Guyot single cane	Guyot simple cane
	<b>Irrigation</b>	no	no	yes	no	no	no
<b>Harvest</b>	<b>Hand/machine</b>	hand	machine	hand	hand	50% hand/50% machine	machine
	<b>Yield</b>	15 hl/ha	4.2 t/a	8-10 t/ha	18 hl/ha	60 hl/ha	22 hl/ha
<b>Farming practices</b>		sustainable	sustainable	sustainable	sustainable	lutte raisonnée	sustainable
<b>Crush regime</b>		N/A	destemmed, free run	destemmed	whole cluster	whole cluster	whole cluster
<b>Yeast</b>		cultures	cultures	cultures	naturally occurring	naturally occurring	cultures
<b>Fermentation</b>	<b>Vessel</b>	stainless rotary	stainless	stainless	stainless	stainless	stainless
	<b>Temperature °F</b>	64 - 68	54 - 58	59 - 63	59 - 68	61 - 68	64
<b>Malolactic</b>		yes	no	no	yes	yes	yes

		No. 7	No. 8	No. 9	No. 10
<b>Producer</b>		<b>Billaud-Simon</b>	<b>Good Luck Vineyards</b>	<b>Christian Moreau</b>	<b>Chehalem</b>
<b>Wine/Vintage</b>		Chablis 2016	Chard Unoaked 2017	Chablis 2017	Chard inox 2018
<b>Origin</b>	<b>Country</b>	France	USA	France	USA
	<b>Region</b>	Bourgogne	Virginia	Bourgogne	Oregon
	<b>District/appellation</b>	Chablis	G Wash Birthplace AVA	Chablis	Willamette Valley
<b>Chemical analysis</b>	<b>Alcohol % by vol</b>	12.5	12.6	12.4	12.9
	<b>TA g/l tartaric</b>	5.74	6.42	6.41	6.8
	<b>RS g/l</b>	1.5	5	<1	0.35
	<b>pH</b>	3.23	3.4	3.34	3.27
<b>Vineyard</b>	<b>Type</b>	selection L & R banks	single block	single site	2 estate sites
	<b>Elevation in feet</b>	~ 820	90	590	250-260
	<b>Exposure</b>	S	SE	SE	main site:S/other: W
<b>Geology/Soil</b>	<b>Top soil</b>	calcareous clay	Windsor Formation	calcareous clay	clay/clay loam
	<b>Parent rock</b>	Kimmeridgian	limestone	Kimmeridgian	basalt
<b>Vines</b>	<b>Clones</b>	95	15	N/A	95, 548/76, 96
	<b>Root</b>	41B	101-14	41B	Riparia/Draper 108
	<b>Average age</b>	40	13	35	20 to 30
<b>Canopy/Water Management</b>	<b>Training</b>	Guyot	VSP	Guyot	VSP
	<b>Pruning</b>	Guyot double cane	spur	Guyot double cane	double cane
	<b>Irrigation</b>	no	no	no	main: yes, late season
<b>Harvest</b>	<b>Hand/machine</b>	machine	hand	machine	hand
	<b>Yield</b>	35 hl/ha	1.9 t/a	45 hl/ha	main: 5.2 t/a
<b>Farming practices</b>		sustainable	multiple	sustainable	sustainable, salmon safe
<b>Crush regime</b>		whole cluster	whole cluster	destemmed	chilled, whole cluster
<b>Yeast</b>		cultures	culture	naturally occurring	5 cultures
<b>Fermentation</b>	<b>Vessel</b>	stainless	stainless	stainless	stainless
	<b>Temperature °F</b>	64	52 - 59	68	56 - 62
<b>Malolactic</b>		yes	no	yes	no

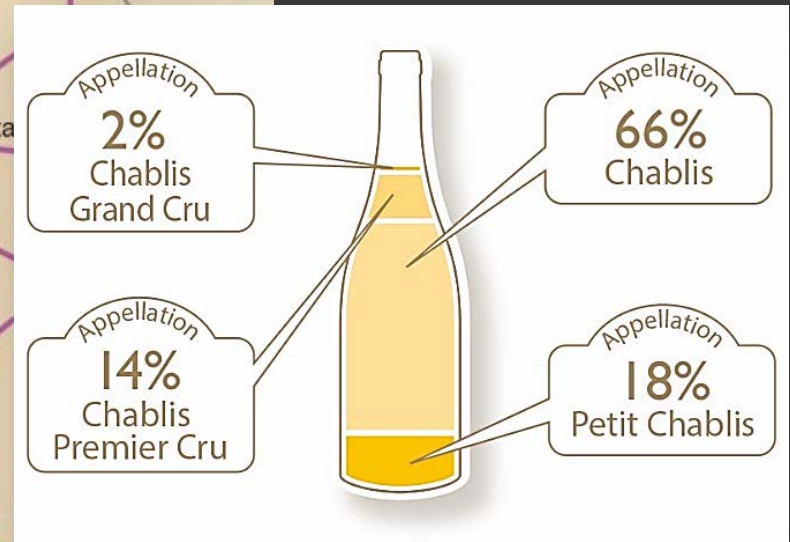
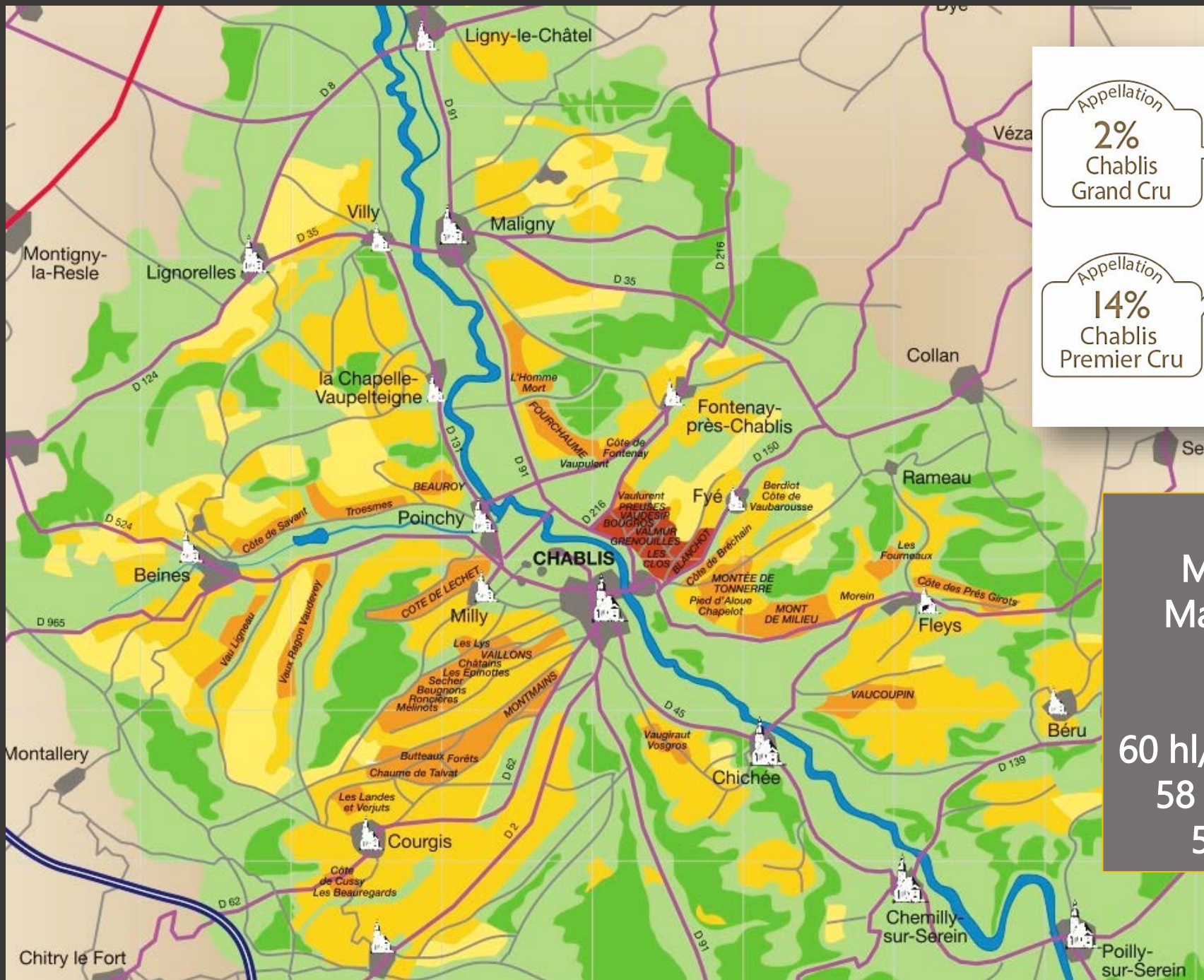
650 mm/25.6 inches  
precipitation annually  
(Auxerre)

10.8° C/51° F  
average annually





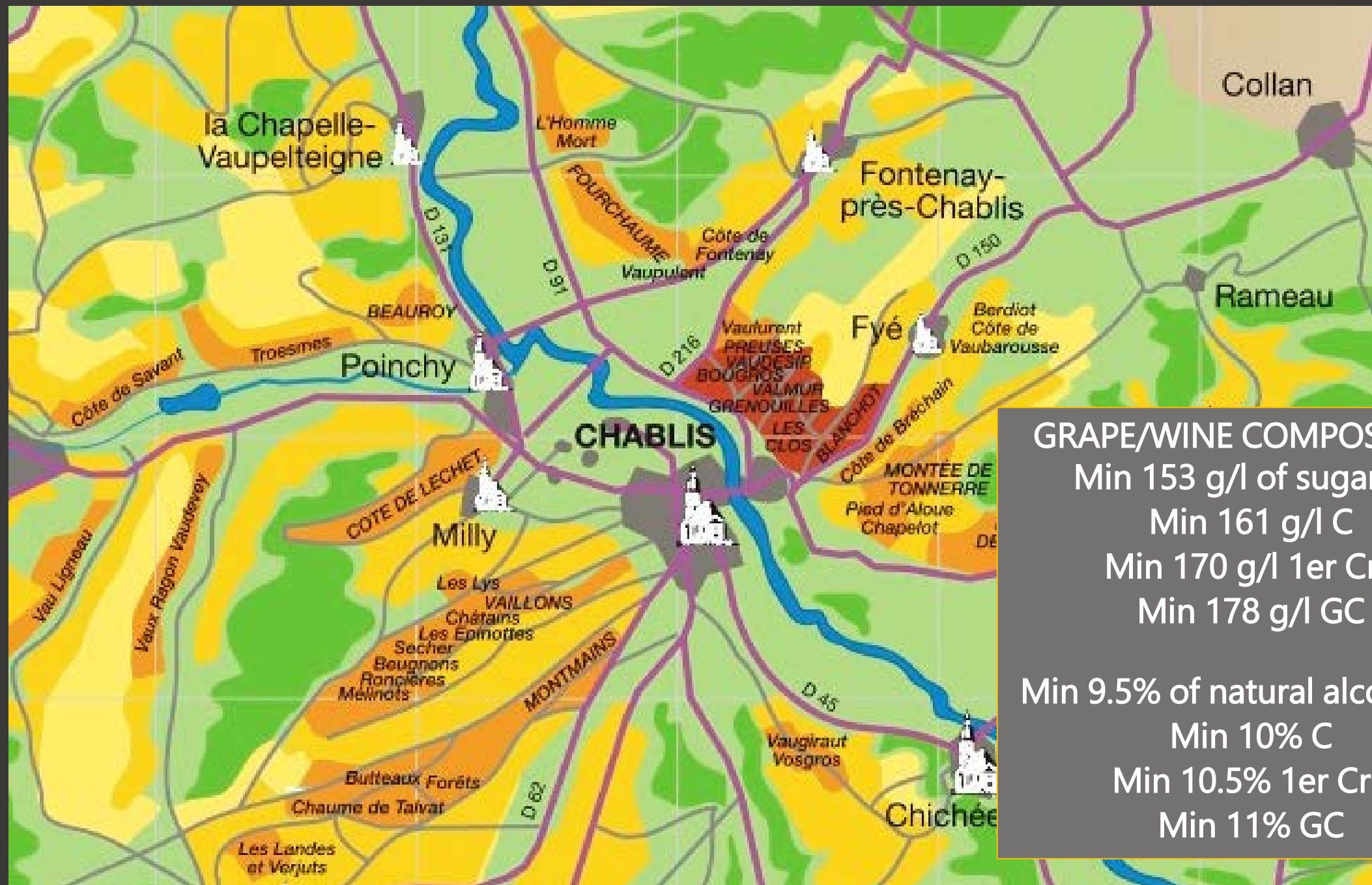
**Chablis**  
 Rainfall (BLUE)  
 Temperature (RED LINE)  
 January – December



**YIELDS**

Max 10,500 kg/ha PC, C  
 Max 10,000 kg/ha 1er Cru  
 Max 9,500 kg/ha GC

60 hl/ha – 70 hl/ha butoir PC, C  
 58 hl/ha – 68 hl/ha 1er Cru  
 54 hl/ha – 64 hl/ha GC



**GRAPE/WINE COMPOSITION**

- Min 153 g/l of sugar PC
- Min 161 g/l C
- Min 170 g/l 1er Cru
- Min 178 g/l GC

- Min 9.5% of natural alcohol PC
- Min 10% C
- Min 10.5% 1er Cru
- Min 11% GC

# CHABLIS SOILS & GEOLOGY – *A stylized representation*

The Wines and Vineyards of France,  
Pascal Ribéreau-Gayon



Sands, clays and marls  
(Barremian stage of Lower Cretaceous)

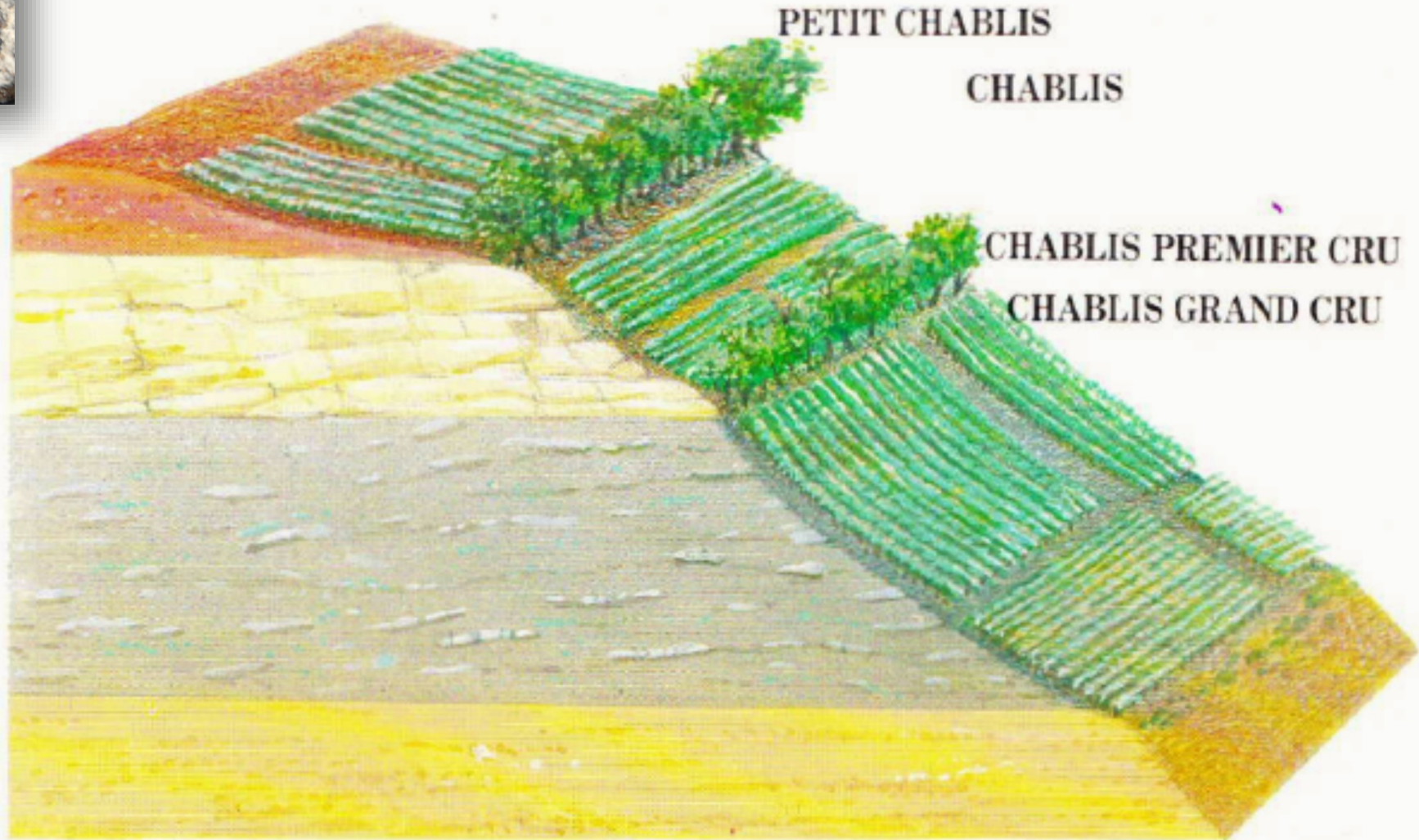
Portlandian limestones

Clayey limestones and marls  
containing *Exogyra virgula*  
(Middle and Upper Kimmeridgian)

Sublithographic limestones  
of the Lower Kimmeridgian  
(Sequanian)

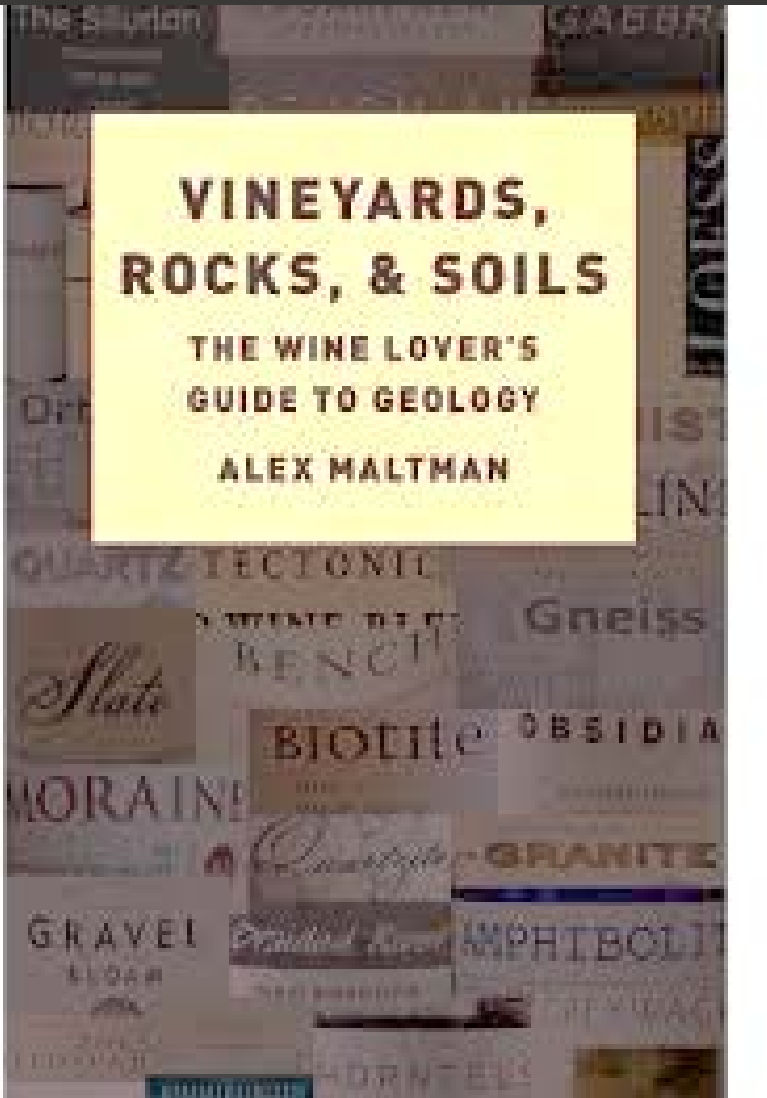
240 m

130 m







# READING LIST



Review

## Minerality in Wine: Towards the Reality behind the Myths

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*Wine Auction Prices*  
THE BLUE BOOK OF WINE VALUES

TRIAL ACCOUNT SUBSCRIBE LOGIN ABOUT US

SEARCH ▾ VALUE MY COLLECTION ▾ WINE ANALYTICS ▾ WINE KNOWLEDGE ▾ SELL YOUR WINE WINE INVESTMENT WINE ACCESSORIES

WINE KNOWLEDGE

WHAT EXACTLY IS MINERALITY? AN EMERGING UNDERSTANDING

Roger C. Bohmrich, Master of Wine  
May 2019

The notion of minerality has become a valuable aspect of the rubric of wine tasting for some professionals. To understand this multidisciplinary and multimodal phenomenon, we need to turn to geology, botany, chemistry, oenology and sensory science. Minerality has been met with skepticism by scientists who point out that, whatever tasters mean by this term, it cannot be the actual taste of stones and fossils.

WHAT EXACTLY IS...

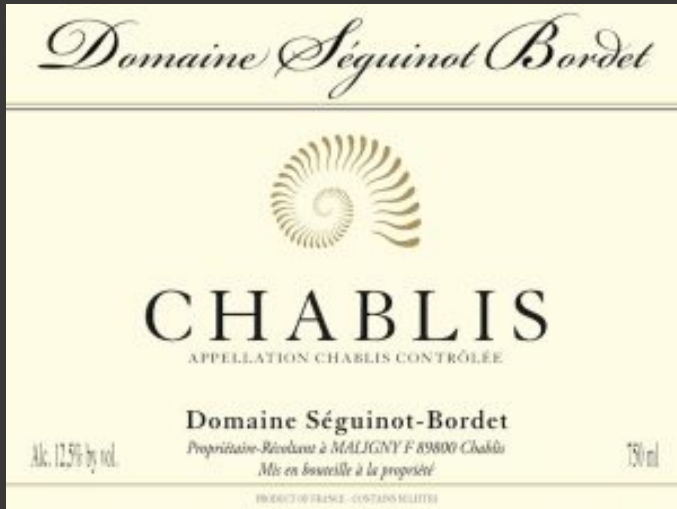


PAIR  
#1



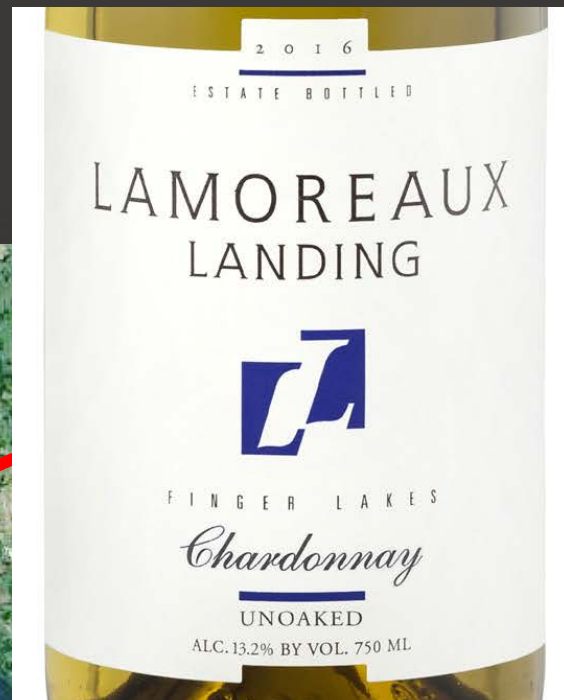
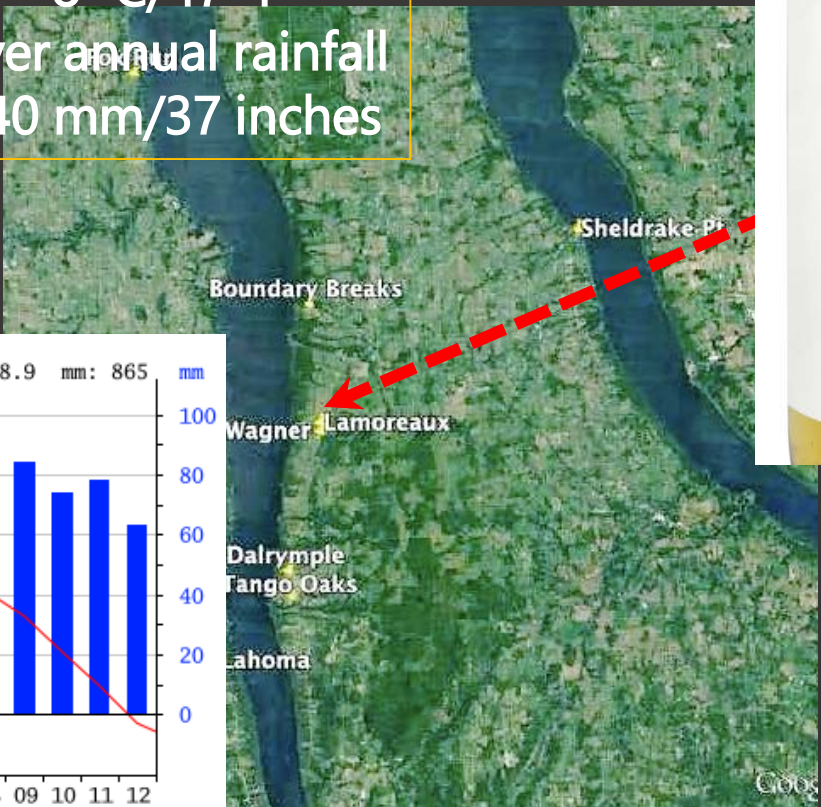
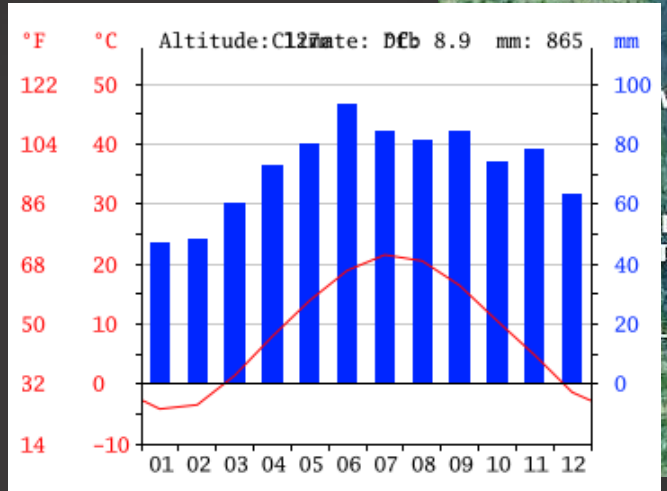
# PAIR #1

- 1) Domaine Séguinot Bordet Chablis 2016
- 2) Lamoreaux Landing Chardonnay Unoaked 2017 - Finger Lakes, New York



12.8 ABV  
6.43 TA  
< 1 g/l RS  
3.3 pH  
100% malo

Finger Lakes:  
Aver annual temp  
8° C/47° F  
Aver annual rainfall  
940 mm/37 inches



12.5 ABV  
6.35 TA  
4.5 g/l RS  
3.16 pH  
NO malo



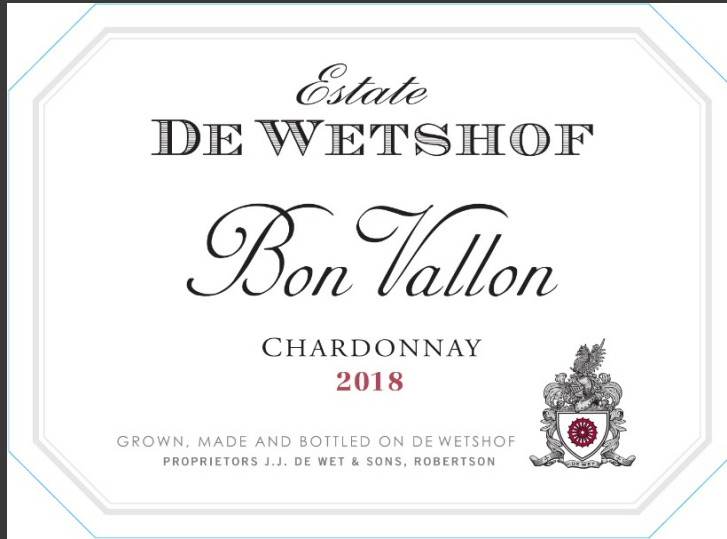
**PAIR  
#2**



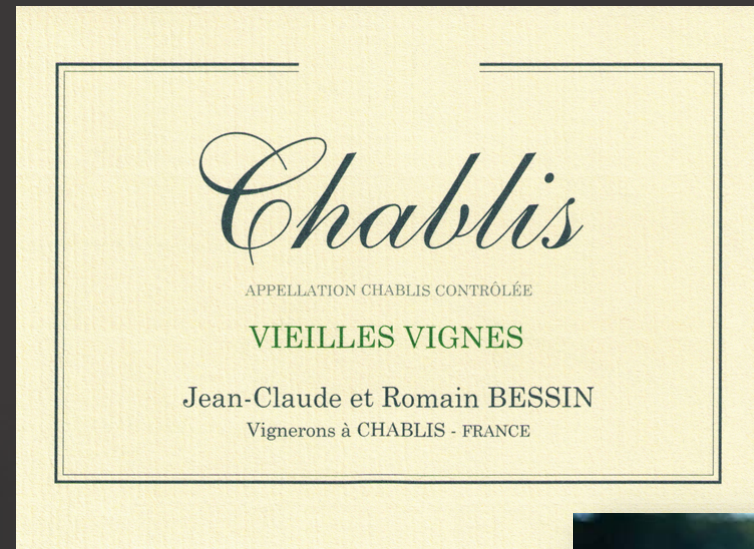
## PAIR #2

3) De Wetshof Estate Chardonnay Bon Vallon 2018 - Robertson, South Africa

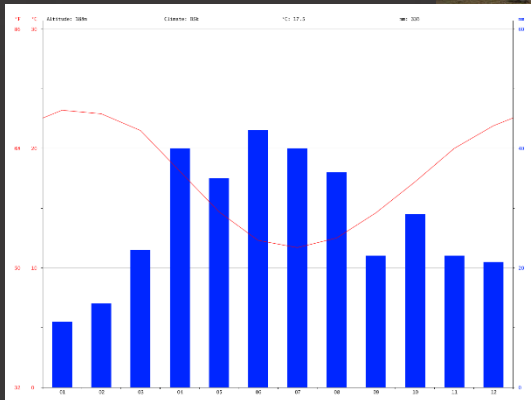
4) Domaine Jean-Claude et Romain Bessin Chablis Vieilles Vignes 2017



13.08 ABV  
7.1 TA  
3.2 RS  
3.21 pH  
NO malo



13 ABV  
6.4 TA  
1.7 RS  
3.27 pH  
100% malo



Robertson:  
Aver annual temp  
17.5° C/63.5° F  
Aver annual rainfall  
336 mm/13 inches





**PAIR  
#3**



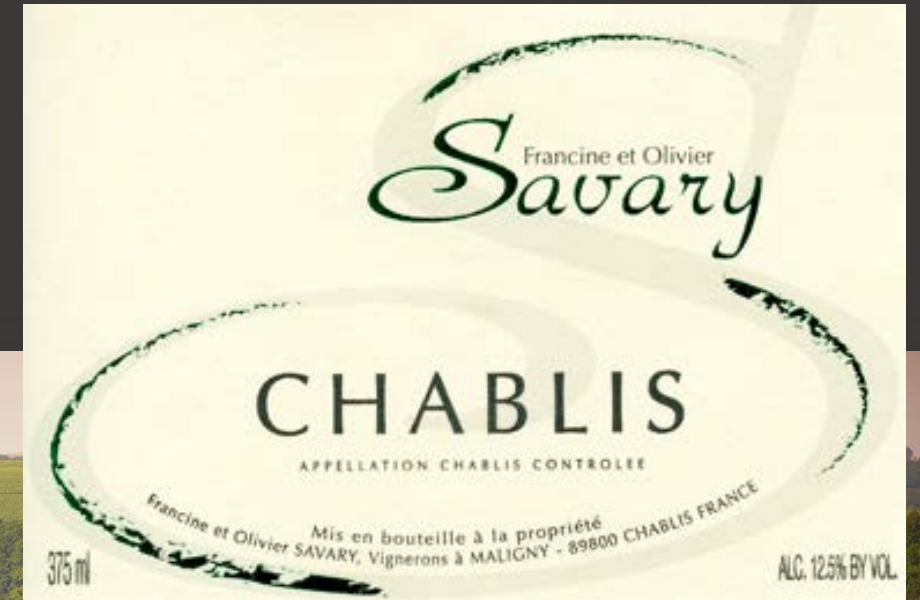
## PAIR #3

5) Domaine Henri Perrusset Mâcon-Villages 2017

6) Francine et Olivier Savary Chablis 2017



12.5 ABV  
6.27 TA  
<3 RS  
3.35 pH  
100% malo



Mâcon:  
Aver annual temp  
11° C/52° F  
Aver annual rainfall  
768 mm/30 inches

13 ABV  
5.37 TA  
1.73 RS  
3.39 pH  
100% malo





PAIR  
#4







**PAIR #4**

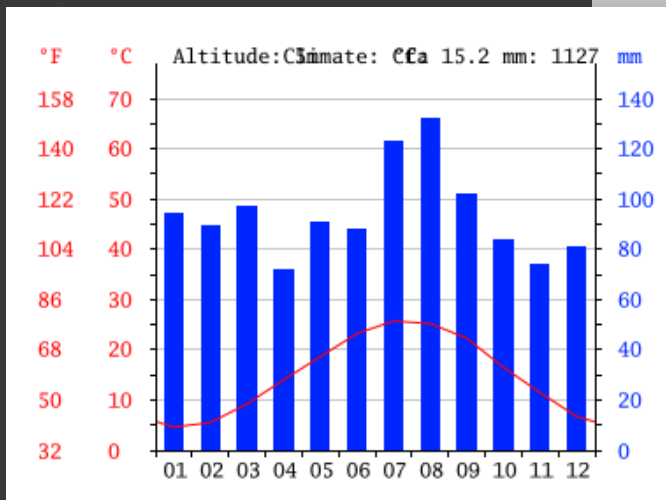
7) Domaine Billaud-Simon Chablis 2016

8) Good Luck Cellars Chardonnay Unoaked 2017 -  
George Washington Birthplace AVA, Virginia

12.5 ABV  
5.74 TA  
1.5 RS  
3.23 pH  
100% malo

Virginia/No. Neck:  
Aver annual temp  
14° C/58° F  
Aver annual rainfall  
1194 mm/47 inches

12.6 ABV  
6.42 TA  
5 RS  
3.4 pH  
NO malo





**PAIR  
#5**





**PAIR  
#5**



## PAIR #5

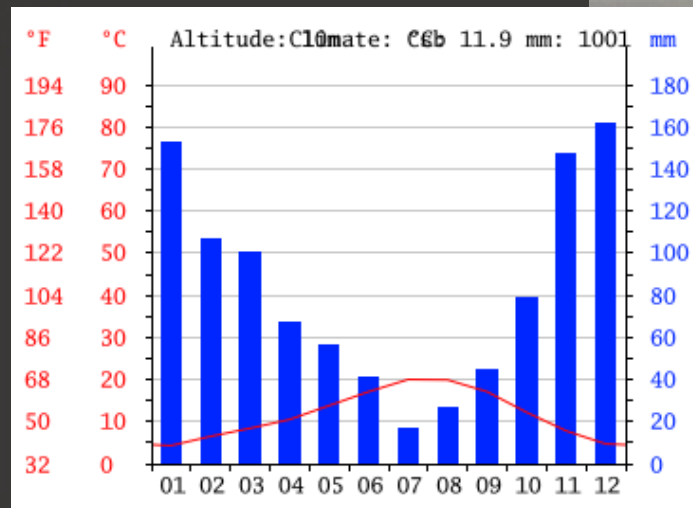
9) Domaine Christian Moreau Chablis 2017

10) Chehalem Chardonnay INOX™ 2018 – Willamette Valley, Oregon

12.4 ABV  
6.41 TA  
<1 RS  
3.34 pH  
100% malo

OR/Willamette:  
Aver annual temp  
12° C/53° F  
Aver annual rainfall  
~991 mm/~39 inches

12.9 ABV  
6.8 TA  
0.35 RS  
3.27 pH  
NO malo



# FINAL QUESTIONS?

## Chablis & Friends: A Blind Comparison of Unoaked Chardonnay

Presented by  
**Roger C. Bohmrich MW**  
August 2019