

## Corinne Perchaud

### France - Burgundy

This estate is located in the village of Fleys, in the heart of the Chablis appellation. Corinne Perchaud and her husband Jean-Pierre Grossot represent the third generation of winemakers at this family estate, which was founded in the 1920's by Jean-Pierre's grandparents. Their daughter Eve has joined them, thus continuing the winemaking tradition into a fourth generation.

The focus at the estate is on the expression of terroir. The family aims to develop fine and elegant wines that respect the typical characteristics of the Chablis vineyards. Their vineyards cover 18 hectares, planted solely to Chardonnay, located in the villages of Fleys, Chichée and Fontenay. 13 hectares are Chablis AOC and the remaining 5 are Premier Cru - Vaucoupin, Mont de Milieu, Côte de Tormes, Fourchaume and Fourneaux. Vines range from 5 to 45 years of age. Most of the vines are pruned in "Guyot double" (traditional Chablis method) and the younger vines are carved in "Guyot simple" to obtain adequate aeration and reduce the risk of disease.

Jean-Pierre and Corinne obtained their organic viticulture certification in 2015, though they have been committed to sustainable vineyard practices for over 20 years (soil maintenance by plowing and grassing; organic fertilizer; short pruning and debudding; minimal treatments when necessary). In 2006, they began to recycle the vine cuttings and use them to heat the facility with a wood boiler. Three years later, they started producing their own fertilizer with part of the milled shoot combined with manure.

The wines are solely tank fermented, except the Fourneaux which gets 25% barrel fermented wine added into the final blend. The grapes are harvested by hand and gently pressed in a horizontal pressoir to ensure the fullest extraction and range of flavors and aromas.

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