

Jean Dauvissat Père et Fils

Chablis, France

Winemaker: Fabian Dauvissat

Region: Chablis

Location: France

Appellation: Chablis AOC

Varietals: Chardonnay



40 parcels across the AOC



Direct long pressed ,full malolactic fermentation.



Biodynamic, Organic



Chardonnay



Chablis

Fabian Dauvissat is part of a new generation redefining Chablis, converting his family's historic estate to organic farming and embracing a thoughtful, low-intervention approach that remains exceptionally rare in the region. Sourcing fruit from 55 estate parcels, including holdings in some of Chablis' top Premier Cru sites, he pairs native fermentations with an unusually long 18–24 month élevage across wood, sandstone, concrete, and stainless steel to produce remarkably pure, age-worthy wines.

Over 40 parcels from 7 communes of Chablis, picked separately over a 10 day period, direct long pressed , settled for 24 hours, fermented separately, full malolactic fermentation. Aged 12 months in both stainless and 600L barrel, then blended and aged for another six months in stainless steel prior to bottling.