

Jean Dauvissat Père et Fils

Chablis, France

Winemaker: Fabian Dauvissat

Region: Chablis, France

Location: Milly, France

Appellation: Chablis AOC



40 parcels across the Chablis AOC,
average vine age of 40 years old.



Direct long pressed ,settled for 24
hours , fermented separately, full
malolactic fermentation while aged
on fine lees in both stainless steel
and demi muid. Blended after 12
months and then aged 6 more
months.



Certified Biodynamic



100% Chardonnay



About the Winery/Winemaker

Founded in the 1950 by the Union of Christiane and Jean Dauvissat who both owned family vineyards in the communes of Milly and La Chapelle, estate expanded in the 80's and today includes 55 parcels with holdings in , Petit Chablis, Cote De Lechet, Montmaines, Vaillons, Fourchaume and Homme Mort. Fabian Dauvissat, who took the helm of the estate in 2009, 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.