

Château de Fleys

Chablis



The Wines

- *Chablis*: Chardonnay. This comes mostly from vines on the plateau between Fleys and Chichée to the southwest (the 1er cru Vaucoupin is on the other side of this plateau). Made entirely in steel.
- *Chablis La Grande Chaume*: Chardonnay. This always comes from five acres in the lieu-dit of Grande Chaume bordering the 1er cru of Les Fourneaux, facing south-southwest. Roughly three-quarters of this is aged for one year in 600L barrels (mostly older), the remainder in steel. Note that with the 2022 vintage, the label name changed from l’Incontournable to La Grande Chaume.
- *Chablis Clos du Château*: Chardonnay. This looks northwest across the little Crioux stream valley to vines on the flank opposite (Fourneaux to the right; Mont de Milieu to the left, with *villages* vines in between). An isolated vineyard of two acres planted in 1967 and 1985, it’s farmed as close to organically as possible (the bees are happy there). It’s also hand-harvested, and the wine is made in steel with a quarter in 600L demi-muids.
- *Chablis 1er Cru Fourneaux*: Chardonnay. Just over an acre of vines; normally, the first the domaine harvests. Half the wine comes from Fourneaux itself; the other half comes from Côte Pré Girot, which can be bottled under the name of its more famous neighbor. The Fourneaux vines were planted in 2004 whereas the Pré Girot vines were planted just before WWII. They both face south (*Fourneaux* refers to furnace), separated by the Crioux stream and high above it, lording over Fleys. All hand-harvested and made in steel.
- *Chablis 1er cru Mont de Milieu*: Chardonnay. Mont de Milieu means hill in the middle—in medieval days, this was the political boundary between the Comté de Champagne and the Duchy of Burgundy. The historic record has it as *Montmelliant* in 1281 and as *Mont de Milleux* in the 14th century. The vineyard faces south below Fourneaux, and effectively lies between the 1er crus Montée de Tonnerre to the northwest and Vaucoupin to the southeast. In 2022 the domaine added nearly 6 acres to its holdings when a cousin’s lease came up, giving it just over 10 acres of vines. All hand-harvested and made in steel.
- *Chablis 1er cru Mont de Milieu Vieilles Vignes*. Chardonnay: The original 1936 vines in two small parcels planted high on the hill in notably thin and rocky soil just under the crown of forest. The parcels total 1.7 acres. They’re hand-harvested and most of the wine is raised in steel with one or two 600L demi-muids.