



THOMAS TIXIER

CHABLIS 'LACRYMA VINEA' 2024

Thomas Tixier is based in the village of Courgis, home to celebrated growers, Alice & Olivier De Moor and Thomas Pico. Thomas studied viticulture in Beaune and vine sciences in Dijon before working for his family's domain for several years. In 2022 he launched the first vintage of his new project that consists of 4 hectares of vines around Corgie village. He makes a style of Chablis that strikes a great balance between the classic, mineral driven wines of the region and the more open and soft styles of wine you might find from other well known growers in the area.

ABOUT THE 2024 VINTAGE

The 2024 vintage in Chablis was nothing short of a disaster. The growing season started off with floods, there was a damaging frost, hail, incessant rain throughout the year, lots of pressure from mildew and another round of hail to round things off. Growers like Thomas who would have normally farmed organically were forced to abandon their usual farming methods and use additional sprays in order to save whatever was left of the harvest. Despite the massively reduced crop and challenging year, Thomas has managed to make a wine with complexity and energy and lovers of classic or natural styles of Chablis will not be disappointed with the 2024 wine.

GENERAL INFO

Country: France

Region: Burgundy

Appellation: Chablis AOC

Grapes: Chardonnay

Vintage: 2024

Style: Crisp white

Closure: Natural Cork

Vegan Friendly: Yes

VINEYARD

A vineyard around the village of Corgie known locally as 'Les Belltin'

Farming: Sustainable / Organic Conversion

Vine Age: 30-year-old vines on 41B rootstock

Soils: Clay & Limestone

WINEMAKING

Spontaneous fermentation, 50% in stainless steel, 50% in old oak, 12 month elevage.

Malolactic: Yes

Fining: No

Filtration: No

SO2: small amounts added before bottling

Alcohol: 12% ABV

TECH SHEET

