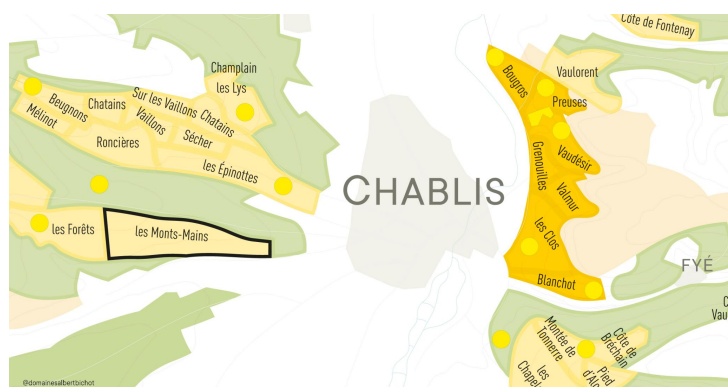


CHABLIS PREMIER CRU "MONTMAINS"

DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Shallow calcareous clay soil overlying Kimmeridgian marls.
 Surface area of the vineyard : 1,23 ha
 Age of vines : 26 years old



PRESENTATION

"Montmains" designates a hill located between two higher slopes. This Climat's lengthwise shape faces south-east/north-east and can include "Les Butteaux" and "Les Forêts".

Our plot is located at mid-slope in the latter Climat, where the vines benefit from southeastern exposure, ensuring that they receive exceptional sunshine.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees: 65% in stainless steel vats and 35% in 1 to 5-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 2 months.

TASTING

Sophisticated nose boasting notes of flowers and toasted nuts. The palate is rich and concentrated, endowed with a lovely, fresh finish.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste when young or to keep 5 to 7 years.

FOOD PAIRINGS

Fish and seafood, grilled or with sauce

Roasted or stewed poultry and white meats

Recipe suggestion: cod filets with creamy lemon sauce

QUOTES

Allen Meadows: 90-93/100 (2022)

Tim Atkin: 93/100 (2020)

Wine Enthusiast: 95/100 (2019)

