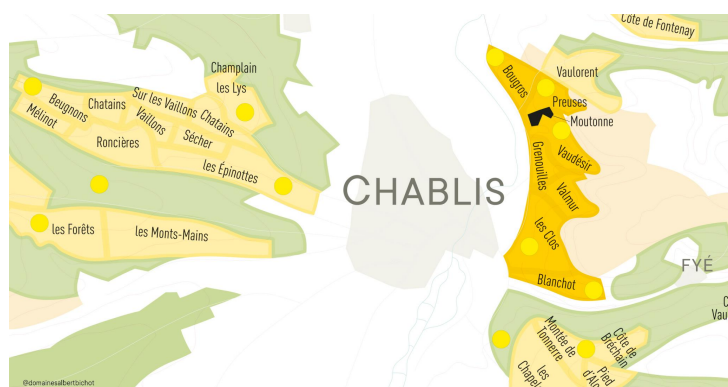


CHABLIS GRAND CRU "MOUTONNE" MONOPOLE

DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil overlying subsoil composed of Kimmeridgian limestone marls.

Surface area of the vineyard : 5,80 ha

Age of vines : 40 years old



PRESENTATION

Formerly owned by the monks of the Pontigny Abbey, Monopole du Domaine Long-Depaquit "Moutonne" is a plot that is sheltered within a natural amphitheatre at the heart of the Grand Crus, the historic part of the Chablis vineyards that dates back over one thousand years.

Located in both "Vaudésir" (95%) and "Preuses" (5%), this south/south-east facing plot with its ideal location and shape enable it to capture all of the sun's rays. The steep slope (nearly 40%) in the central part of the plot protects the vines from the North winds. Traversed by a wall, the lower part of the plot yields wines that are rich and structured while the grapes hailing from the upper part lend the blend its floral aspect and tautness.

WINEMAKING/AGEING

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

Alcoholic fermentation and aging on fine lees: 75% in stainless steel vats and 25% in 1 to 5-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 6 months.

TASTING

Complex nose that combines notes of white and yellow-fleshed fruit, citrus, and delicate flower scents. The palate is full and generous, marked by the minerality due to the marls found in this micro-terroir. This wine features pleasing freshness, a slight hint of well-integrated oak and exceptional length on the palate.

SERVING

Serve between 12 and 14°C (53-57°F).

Aging potential: 5 to 10 years and more.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans (lobster, rock lobster ...)

Roasted or stewed poultry and white meats

Recipe suggestion: chicken with morel mushrooms

QUOTES

Jasper Morris: 94-96/100 (2023)

Decanter: 96/100 (2022)

Jasper Morris: 93-95/100 (2021)

