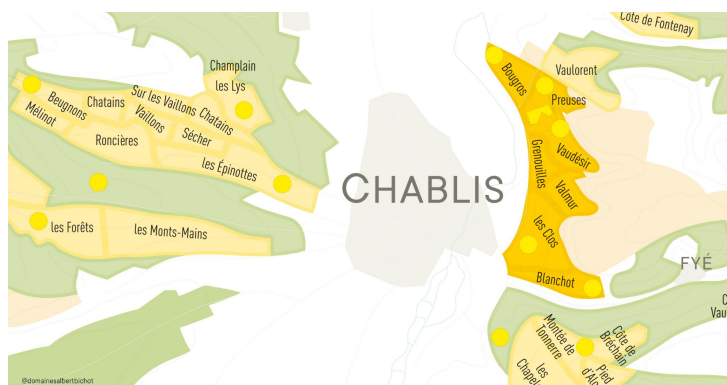


CHABLIS

DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Kimmeridgian calcareous clay soil.
 Surface area of the vineyard : 69 ha
 Age of vines : 38 years old



PRESENTATION

In northern Burgundy, not far from Auxerre, the Chablis appellation stretches across approximately fifteen kilometres around the village of the same name.

It is the monks of the Cistercian abbey of Pontigny who were the first to begin cultivating vines in the region.

The vines of our Domaine (69 acres divided in 34 plots) are planted on rather gentle slopes (5 to 20%) where they benefit from different exposures. So the grapes hail from a mosaic of various terroirs, which lends lovely complexity to the wine due to the fact that the characteristics of each terroir are preserved by being vinified separately.

WINEMAKING/AGEING

Alcoholic fermentation in thermoregulated stainless steel vats.

Aging on fine lees in stainless steel vats for 10 to 11 months.

TASTING

The nose features elegant complexity and combines intense aromas of candied lemon with subtle hints of white flowers. The structure is neat, chiseled and lively with a mineral finish featuring saline and iodine nuances.

SERVING

Serve between 9 and 11°C (48-52°F)

To be enjoyed within 3 to 5 years.

FOOD PAIRINGS

As an aperitif

Seafood: oysters, prawns, crab

QUOTES

James Suckling: 89/100 (2022)

Tim Atkin: 90/100 (2020)

Wine Spectator: 89/100 (2019)

