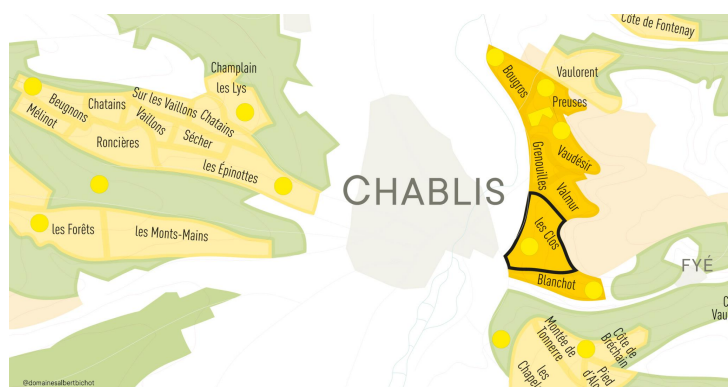


CHABLIS GRAND CRU "LES CLOS"

DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Kimmeridgian calcareous clay soil containing very hard marls that can be ochre in colour.

Surface area of the vineyard : 3,80 ha

Age of vines : 37 years old



PRESENTATION

"Les Clos" is the largest of Chablis' Grand Crus. It covers the entire slope from top to bottom and benefits from optimal sunshine due to its south-western exposure.

We are lucky to have two plots, which allows us to blend two types of wine that are different yet complementary. The first plot, located at the top of the slope where the soil is rather stony, yields wines that are bold, fresh and taut. The second plot, located a halfway up the slope where the soil is deeper, is exposed to slightly higher temperatures and yields wines that are extremely full-bodied, rich and round. It is thanks to this blend that our Grand Cru "Les Clos" offers such great complexity.

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 6 months.

TASTING

The blend of wines from our two plots is evident throughout the tasting. First of all, on the nose, which skilfully combines the floral notes from the upper plot with the nutty notes (toasted almonds, hazelnut) from the mid-slope plot. The rich, powerful palate is supported by a tangy structure that lends this wine balance and class.

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: pike perch with white butter sauce

QUOTES

Tim Aktin: 94/100 (2023)

Decanter: 95/100 (2022)

Jasper Morris: 92-95 (2021)

