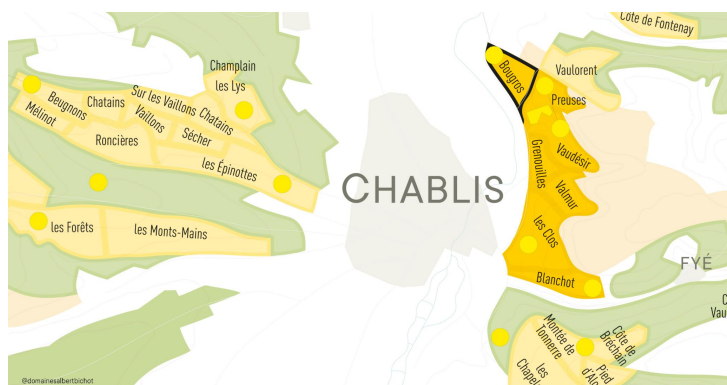


# CHABLIS GRAND CRU "BOUGROS" DOMAINE LONG-DEPAQUIT



## LOCATION

Bourgogne

## VARIETAL

Chardonnay

## TERROIR

Rather deep calcareous clay soil overlying subsoil composed of Kimmeridgian marls.  
Surface area of the vineyard : 1,23 ha  
Age of vines : 60 years old



## PRESENTATION

Our plot in the "Bougros" Climat, located in the westernmost part of the Grand Crus, benefits from the afternoon sun due to its south-western exposure.

The planting density of the vines is higher than the average of 8,000 vines/ha, which forces them to compete with one another and plunge their roots deeper down into the soil.

The calcareous clay soil, which contains a higher proportion of clay than the other Grand Crus, benefits from a considerable groundwater reserve that yields highly expressive wines that boast remarkable structure and impressive cellaring potential

## WINEMAKING/AGEING

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

Alcoholic fermentation and aging on fine lees in 3 to 5-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 6 months.

## TASTING

Rich nose featuring aromas of ripe fruit along with slight toasted notes. Dense structure on the palate, but minerality - this is Chablis after all - always has the last word. The finish is long, silky and incredibly expressive.

## SERVING

Serve between 12 and 14°C (53-57°F).

To taste when young or to keep 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: filet of sea bream with vanilla butter

## QUOTES

Allen Meadows: 92-95 (2022)

Tim Atkin: 94/100 (2020)

Vinous: 93/100 (2018)

