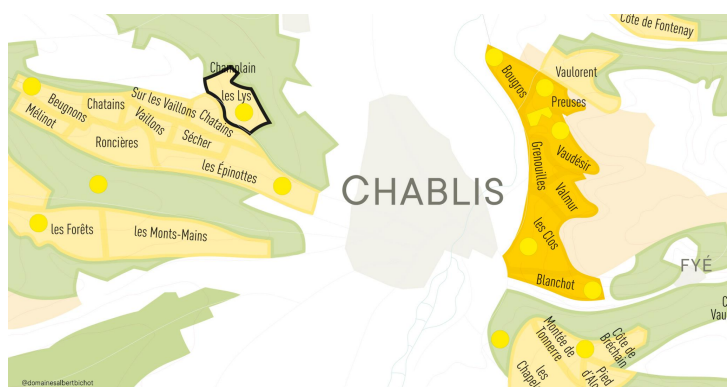


CHABLIS PREMIER CRU "LES LYS"

DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Clayey soil with few pebbles overlying subsoil composed of Kimmeridgian marls.

Surface area of the vineyard : 4,82 ha

Age of vines : 17 years old



PRESENTATION

The "Les Lys" Premier Cru Climat is located on the left bank of the Serein river, overlooking the villages of Chablis and Milly.

Our plot is located mid-slope, at the heart of the appellation. Its atypical east-northeastern exposure plays an important role in the expression of this wine. This is a cool area where the grapes ripen gradually and slowly, yielding vivacious wines abounding with finesse.

WINEMAKING/AGEING

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

Alcoholic fermentation and aging on fine lees in stainless steel vats for 11 to 12 months.

TASTING

Delicate nose featuring aromas of white flowers and citrus fruit. Elegant, chiseled palate with a slight iodine profile that is typical of the appellation. Long finish with a hint of tang that makes for a lovely, bright wine.

SERVING

Serve between 11 and 13°C (52-55°F).

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

FOOD PAIRINGS

Seafood: scallops, prawns

Raw, marinated or grilled fish

Recipe suggestion: tuna tartare

QUOTES

Allen Meadows: 90/100 (2022)

Decanter: 91/100 (2021)

Tim Atkin: 93/100 (2020)

