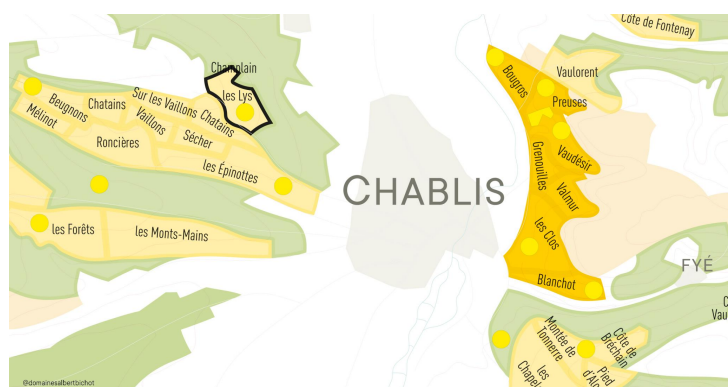


## CHABLIS PREMIER CRU "LES LYS"

### 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)

