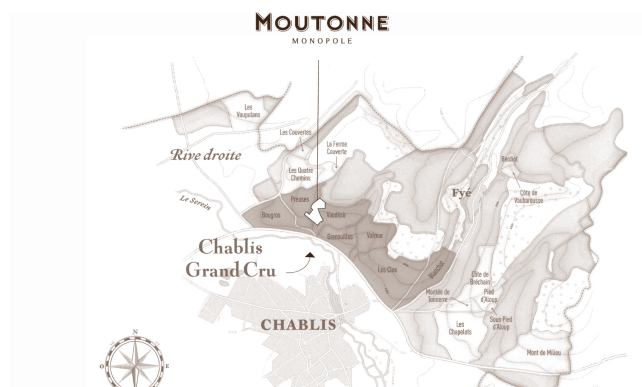


MARC DE MOUTONNE HORS-D'ÂGE DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

With a south-southeast exposure, its steep central slope (nearly 40%) protects the parcel from northern winds.

PRESENTATION

At the heart of the Domaine Long-Depaquit in Chablis, we have meticulously crafted this exceptional elixir. Derived from the distillation of pomace from our renowned Grand Cru Moutonne, it has aged for over 30 years in barrels that once nurtured this prestigious monopole. A terroir of excellence, elevated by time and human dedication.

TASTING

Color: Tinted amber with hints of tawny and citrine reflections.

Nose: Fresh almond, cocoa bean, gingerbread, and bourbon vanilla.

Palate: Full-bodied and generous. Complex with a touch of vinous character from its noble origins, harmoniously complemented by the elegant sweetness of apricot, finishing with notes of cedar and tobacco leaf.

Finish: Long and bold finish that lingers on the palate.

SERVING

Serve chilled with ice cubes or neat at room temperature (between 18 and 20°C).

FOOD PAIRINGS

Best enjoyed as a digestif or with dessert, neat or on the rocks.

Ideal pairing: honey and spice glazed duck breast.

