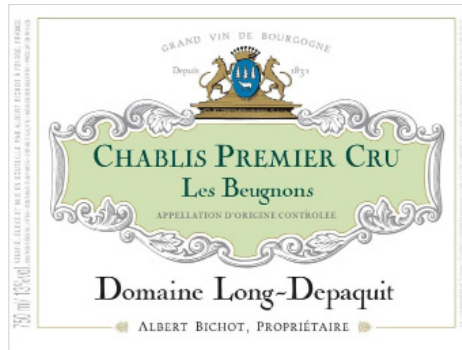


# CHABLIS 1ER CRU "LES BEUGNONS" DOMAINE LONG-DEPAQUIT



## Chablis

## 100 % Chardonnay

## AOC Premier Cru

### The vineyard:

2.3 ha (5.7 acre) plot  
 Average age: 25 years  
 Very white calcareous clay soil with a  
 high proportion of clay scree

### Vinification:

Handpicked  
 In stainless steel vats (100%)

### Ageing:

In stainless steel vats (100%) – 12 months  
 On fine lees

*For many years, the estate has owned this beautiful plot located at the western extremity of the Valvan valley on the left bank of the Serein River. The exposure is very favourable for creating expressive and charming wines. Wines from this plot can also bear the appellation "Vaillons", from the name of the most well known vineyard in the valley. Indeed, we decided to keep the original name because of the unique character of our vineyard and because of the venerable age of its vines. "Les Beugnon" remains one of Chablis' rarities, a wine to discover... and to appreciate!*

## Tasting notes

This wine is characterized by lovely aromatic expressiveness with notes of sun-ripened fresh fruit (apricot, wild peach). Complex and fresh on the palate with very promising mineral notes (flint, gunflint).

## Food/wine pairing

Classic matches are suited to this "Beugnon" Premier Cru: seafood, shellfish, scallops and fish, brioche-encased sausage, snails, and white meats.

## Serving and cellaring

Serve between 10 and 12°C. (50°F - 53°F)  
 May be cellared for up to 7 years.

