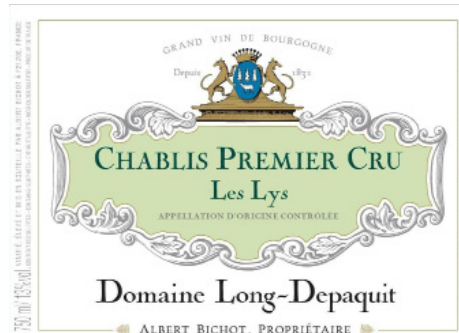


CHABLIS 1ER CRU "LES LYS" DOMAINE LONG-DEPAQUIT



Chablis

The vineyard:

2 ha (5 acre) plot
 Average age: 26 years
 Calcareous and Kimmeridgian clay soils,
 with a high proportion of clay

100 % Chardonnay

Vinification:

Handpicked
 In stainless steel vats (100%)

AOC Premier Cru

Ageing:

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

The "Les Lys" Premier Cru vineyard is located on the left bank of the Serein River, overlooking the villages of Chablis and Milly. Our plot lies at the heart of the Chablis appellation with vines planted halfway up the slope. One factor that contributes to this wine's expressiveness is its unusual exposure: east/northeast. The proportion of clay in the soil is higher than usual in Chablis, which overlies Kimmeridgian sub-stratum, which exists throughout the Chablis region. This area is cool and the grapes ripen slowly and progressively in the afternoon shade. Exposure and terroir guarantee the minerality, finesse and elegance of this Premier Cru.

Tasting notes

The nose boasts distinct notes of white flowers ("Lys" is French for lily) and citrus fruit. The palate is elegant and finely chiselled with a discreet marine note that is typical of the Chablis appellation. Beautiful, long-lasting finish with a fleeting tinge of acidity.

Food/wine pairing

What come to mind immediately are raw or marinated fish dishes to counterbalance this wine's minerality. Towards the end of the meal, try matching this wine with dry goat's cheese or aged Parmesan, which pleasantly complement the natural richness of this wine.

Serving and cellaring

Serve between 11 and 13°C. (52°F - 55°F)

Lay down for 10 years to preserve the natural elegance of "Les Lys".

