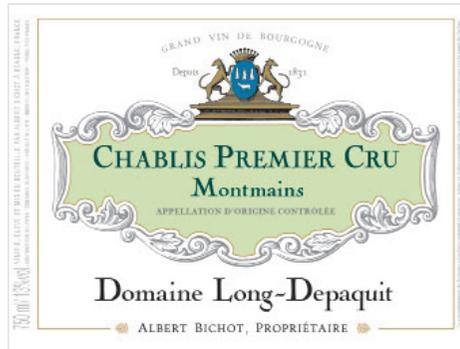


# CHABLIS 1ER CRU "MONTMAINS" DOMAINE LONG-DEPAQUIT



## Chablis

### The vineyard:

0.50 ha (1.2 acre) plot  
 Average age: 17 years  
 Calcareous and Kimmeridgian clay soils,  
 deep and clayey

## 100 % Chardonnay

### Vinification:

Handpicked  
 In stainless steel vats (65%)  
 In 1 to 5-year-old oak barrels (35%)

## AOC Premier Cru

### Ageing:

In oak barrels (35%) and vats-10 months  
 Final ageing in stainless steel vats (100%)  
 – 2 months  
 On fine lees

*Located on the left bank of the Serein River, "les Montmains" can encompass "les Butteaux" and "les Forêts". Our plot is located in the latter, facing southeast at mid-slope.*

## Tasting notes

The nose reveals fine floral notes and aromas, and flavours of toasted almonds. Both rich and concentrated, "les Montmains" boasts a lovely, refreshing finish.

## Food/wine pairing

This Premier Cru may be enjoyed on its own as an aperitif or with a convivial meal. It is the perfect match for seafood and white meats.

## Serving and cellaring

Serve between 11 and 13°C. (52°F - 55°F)  
 Enjoy this wine within 5 to 8 years, to fully appreciate this wine's concentrated flavours.

