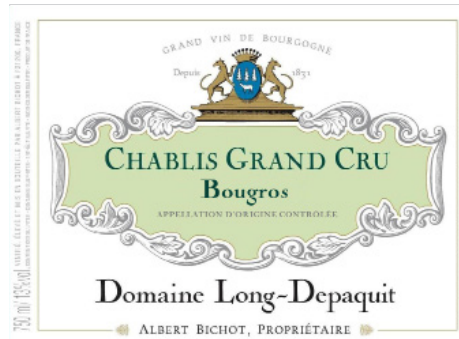


CHABLIS GRAND CRU "BOUGROS" DOMAINE LONG-DEPAQUIT



Chablis

100 % Chardonnay

AOC Grand Cru

The vineyard:

0.5-ha (1.23 acre) plot
 Average age: 40 years
 Calcareous Kimmeridgian soil with a high proportion of clay

Vinification:

Handpicked
 In 2 to 3-year-old oak barrels (100%)

Ageing:

In oak barrels (100%) – 10 months
 Final ageing in stainless steel vats – 6 months
 On fine lees

Enjoying good southwestern exposure under the rays of the afternoon sun, our Grand Cru Bougros vineyard, the westernmost of the Grand Crus, has an above-average planting density of 8,000 vines/ha. This encourages competition between the vine stocks and forces their roots to go further down into the earth (up to 10 metres). It also helps limit yields to approximately 45 hl/ha. The end result is very expressive wines from an exceptional terroir. The clay-limestone soil contains a higher proportion of clay than in other Grand Crus, meaning it retains water better, and yields expressive, structured wines with good ageing potential.

Tasting notes

Brioche, toast and ripe fruit are just a few of the aromas perceived on the nose. Dense structure on the palate, but the minerality (we are in Chablis after all!) always has the last word. The finish is long, silky and extremely expressive.

Food/wine pairing

This wine is the perfect match for white meats, veal in sauce, truffle based dishes or full-flavored cheeses.

Serving and cellaring

Serve between 10° and 12°C (50°F - 54°F) to bring out all of this wine's minerality and finesse.
 May be laid down for up to 15 years.

