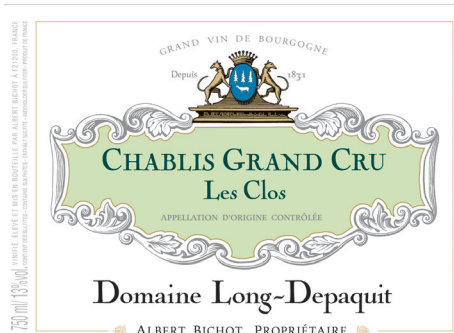


# CHABLIS GRAND CRU "LES CLOS" DOMAINE LONG-DEPAQUIT



## Chablis

### The vineyard:

2 plots totalling 1.5 ha (3.7 acres)  
 Average age: 30 years  
 Calcareous and Kimmeridgian clay soil  
 with some very hard ochre-coloured marl

## 100 % Chardonnay

### Vinification:

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

## AOC Grand Cru

### Ageing:

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

*“Les Clos” is in terms of surface area the biggest of the Chablis Grand Cru vineyards. It has a south-east exposure (setting sun). We are privileged to own two vineyards here, with a total of almost 4 acres, which allows us to blend grapes with two very different yet complementary profiles.*

*The first vineyard is located at mid-slope and benefits from slightly higher temperatures than the second, which is located at the top of the slope, protected from the north winds by the nearby forest. The two plots once again reveal that Burgundy is the kingdom of "terroirs". The first plot at mid-slope generally provides deeper, richer, fleshier wines whereas the second plot produces wines with greater acidity and tension. It is the blending of the two that lends our "Les Clos" all of its complexity.*

## Tasting notes

The differences between our two plots can be detected throughout the tasting experience. The nose skilfully combines floral notes from the higher of the two plots with almond and hazelnut notes from the mid-slope vineyard. The palate is full-bodied and structured with pleasing acidity that is not overpowering.

## Food/wine pairing

The well-balanced fullness of "Les Clos" is such that it may be enjoyed with a wide range of dishes. Classically, it can accompany seafood or fine white meats. Its characteristics are an equally good match for slightly spicy dishes.

## Serving and cellaring

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

This wine may be laid down for approximately 15 years.

