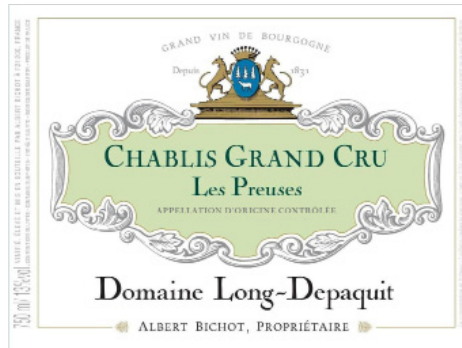


CHABLIS GRAND CRU "LES PREUSES" DOMAINE LONG-DEPAQUIT



Chablis

The vineyard:
 0.25 ha (0.62 acre) plot
 Average age: 10 years
 Very stony clay soil

100 % Chardonnay

Vinification:
 Handpicked
 In 1 to 5-year-old oak barrels (100%)

AOC Grand Cru

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

This vineyard's name probably comes from the word "perreuse" (= "pierre" or stone), the name of the ancient Roman stone road that ran from Chablis to Maligny through the current site of the "Les Preuses" vineyard. Our 0.25 ha (0.25 acre) of "Les Preuses" vines was replanted a few years ago. Vine density was increased to 8,500 vines/ha, in order to produce smaller, more concentrated grapes. The vines are single Guyot pruned. Our plot is immediately adjacent to "La Moutonne".

Tasting notes

The nose offers notes of flowers, fresh foliage and gunflint. Soft, long, delicate and pure tasting without any heaviness on the palate, this wine also offers floral nuances with notes of hazelnut and dried fruit on the finish.

Food/wine pairing

This Grand Cru is a perfect match for seafood and white-fleshed fish. It may also be served with fine white meats and full-flavoured cheeses.

Serving and cellaring

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

Enjoy this wine when young or lay down for a dozen-or-so years to allow it to develop its tertiary aromatic characteristics (hints of forest undergrowth and mushrooms) and to heighten its minerality.

