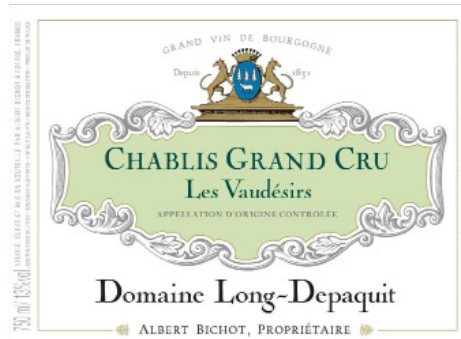


# CHABLIS GRAND CRU "LES VAUDÉSIRS" DOMAINE LONG-DEPAQUIT



## Chablis

### The vineyard:

2.6-ha (6,4) plot  
 Average age: 45 years  
 Calcareous and Kimmeridgian clay soils

## 100 % Chardonnay

### Vinification:

Handpicked  
 In stainless steel vats (75%)  
 In 1 to 5-year-old oak barrels (25%)

## AOC Grand Cru

### Ageing:

In oak barrels (25%) and vats–10 months  
 Final ageing in stainless steel vats  
 (100%) – 6 months  
 On fine lees

*At the heart of the Grand Cru area, the Vaudésirs valley (Vallée des Vaudésirs) is a textbook example of the geology and history of the Chablis appellation. It bears witness to the erosion that followed the last ice age. Our vineyard is planted with vines that are over 40 years old on south-facing steep slopes. To be more precise, the exact place is called the “endroit des Vaudésirs” where a regular and optimal amount of sunshine is guaranteed. It is also here that Kimmeridgian outcrops are the most numerous, which provides this great wine with its pronounced minerality.*

## Tasting notes

This Grand Cru starts off with a welcoming nose redolent of citrus fruit and delicate floral (lily of the valley, camomile) notes. The palate expresses moderate and very pleasing acidity which makes this wine a typical representation of a Chablis Grand Cru: mineral and intense.

## Food/wine pairing

This “Vaudésirs” is a perfect match for seafood and white-fleshed fish. It can also accompany 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 it down for up to 15 years to allow it to develop its tertiary aromatic characteristics and to heighten its minerality.

