



Monday, June 9, 2025

Classic Chablis Elegance: Domaine Long-Depaquit 2023 from Albert Bichot



Domaine Long-Depaquit Albert Bichot Chablis 2023

When precision meets tradition, you get Chablis at its finest. The 2023 Domaine Long-Depaquit Chablis from Maison Albert Bichot embodies everything we love about this iconic region: piercing acidity, stony minerality, and lemon-zest brightness—all wrapped in a legacy that spans centuries.

A Burgundy Legacy: The Bichot Family Story

The Bichot family's roots in Burgundy date back to 1350, but it was in 1831 that Bernard Bichot officially founded the wine house in Monthélie. Four generations later, the family legacy continues under the leadership of **Albéric Bichot**, who took the reins in 1996.

Albéric represents a forward-looking vision, combining tradition with innovation and a deep respect for the environment. He has spearheaded sustainable practices across the domaines and invested heavily in vineyard care and modern winemaking, all while keeping the soul of the wines intact. Domaine Long-Depaquit, located in the heart of Chablis, is a prime example of this thoughtful stewardship.

Chablis: Where Limestone and Chardonnay Converge

Chablis lies in the northernmost part of Burgundy, near the town of Auxerre. The region's fame comes from its soils—**Kimmeridgian marl**, a blend of calcareous clay and fossilized seashells that date back millions of years. This marine-rich earth gives Chablis its unmistakable minerality, often described as **crushed oyster shell** or **wet stone**.

At Domaine Long-Depaquit, Chardonnay vines grow on gentle slopes (5–20% incline), benefiting from diverse exposures and a patchwork of microclimates. This natural complexity translates into layered, expressive wines.

Winemaking: Precision, Purity, and Place

The 2023 Chablis is vinified and aged entirely in **stainless steel** to maintain purity and vibrancy. Fermentation occurs in temperature-controlled vats, and the wine rests **on fine lees for 9 to 10 months**, enhancing texture without masking terroir expression.

Tasting Notes: Fresh, Focused, and Mineral-Driven

This vintage captures the **classic energy of Chablis**:

- **Nose:** Bright and fresh with notes of **lemon zest**, delicate florals, and a flinty minerality.
- **Palate:** Crisp and smooth with lemony and sweet pineapple notes, sharp **acidity**, chalky textures, and a long, fresh mineral finish.

It's a wine that feels like a splash of cold sea spray—cleansing, vibrant, and invigorating.


Food Pairing Ideas


A natural partner for seafood and light fare:

- **Oysters or raw clams**
- **Crab cakes and shrimp cocktails**
- **Grilled white fish with lemon and herbs**
- **With great friends**


A Chablis to Remember


At just **\$28**, the 2023 Domaine Long-Depaquit Chablis offers a stunning introduction to both the **Albert Bichot philosophy** and the **magic of Chablis terroir**. Sustainably grown, carefully crafted, and bursting with personality, it's a must-have bottle for lovers of classic white Burgundy.

 **Region:** Chablis, Burgundy, France

 **Varietal:** 100% Chardonnay

 **Price:** \$28

 **Drink:** Now through 2028

 [Learn more at Albert Bichot](#)