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## 2014 CHABLIS

### **Domaine Long Depaquit (Albert Bichot)**

Long-Depaquit's new *cuvée*, with its stainless steel tanks sized to its various plots of vines, now allows the winemaking team to press whole clusters and begin with cleaner juice. Estate manager Matthieu Mangenot described 2014 as a "soft growing season in which a cool July and August resulted in less consumption of acidity. No sorting of the grapes was necessary but it was difficult to press them owing to the hard skins." Potential alcohol levels were in the low 12% range and most of the wines were chaptalized about half a degree. Acidity levels were sound but there was a lot of tartaric precipitation and so the finished wines are not normally tart. Yields were about 53 hectoliters per hectare in the estate's village parcels, 50 in its premier crus and just 30 in the grand crus. At the time of my visit, the crus were aging partly in oak and partly in *cuvées*.

### **2014 Chablis Les Beugnons Premier Cru Domaine Long-Depaquit**

**(87-89)**

(from the riper, more exotic side of the cru): Pale bright yellow. Fresh apricot, peach and lime blossom on the nose, along with a touch of ginger. Supple and ripe, rounder, larger-scaled and less minerally than the Lys.

### **2014 Chablis Les Lys Premier Cru Domaine Long-Depaquit**

**(88-90)**

Pale green-tinged yellow. Aromas of white peach, white flowers, white pepper, minerals and chalk. Supple and inviting on the palate, with white peach and lime flavors complicated by flowers and minerals. Finishes with an enticing suggestion of sweetness.

### **2014 Chablis Les Vaillons Premier Cru Domaine Long-Depaquit**

**(88-90)**

(10% in *fût*, none new): Pale yellow. Citrus peel, white pepper, mint and crushed herbs on the nose. Then lush, smoother and sweeter than the nose would suggest, perhaps opened a bit by the use of a bit of oak. Round, spicy flavors of ripe grapefruit and white peach. This would make a perfect introduction to Chablis premier cru. Bichot now plants grass between the rows of its 4.5 hectares of vines in Vaillons and by slowing the ripening process is getting wines with better balance and more stuffing.

### **2014 Chablis Les Vaucopins Premier Cru Domaine Long-Depaquit**

**(90-92)**

(15% done in *fût*): Pale bright yellow with a green tinge. Lovely lift to the aromas of lemon zest, ripe grapefruit, white pepper and high-pitched spices. A bit youthfully reticent today but the wine's density is already clear to see. Sweet peach and crushed herb flavors convey excellent verve. From classical Kimmeridgian soil on a very steep slope, this wine boasts superb palate presence and class. The longest of these 2014s to this point.

### **2014 Chablis Les Blanchots Grand Cru Domaine Long-Depaquit**

**(90-92)**

(25% aged in *fût*; this fruit was picked eight days after the Clos in 2014): Pale yellow with a green tinge. Brisk aromas of lime blossom, white peach and white flowers. Enters the mouth supple but closes up a bit on the back half. Doesn't have the intensity or energy of the Vaucopins today, but this is nonetheless pliant and fruity. Estate manager Matthieu Mangenot loves this wine but agrees that it's very closed today. Finishes with a suggestion of bitter almond.

### **2014 Chablis Les Clos Grand Cru Domaine Long-Depaquit**

**(92-95)**

(35% oak; one-third of this wine is from a 2006 planting, one-third is from 40-year-old vines and one-third 50): Pale, green-tinged yellow. Very subtle aromas of fresh apple, hazelnut and powdered stone complicated by dried fruits, bitter almond and fresh herbs; shows a positive greenness. Quite dense and rich but remarkably weightless considering its superb breadth. Finishes very long and brisk, with dusty minerality and classic Chablis bitterness. The very small yield here brought more aromatic complexity than volume, noted Mangenot.

### **2014 Chablis Les Vaudésirs Grand Cru Domaine Long-Depaquit**

**(92-94)**

(25% *fût*): Pale yellow-green. Cool, minty aromas of white grapefruit and lemon drop. Densely packed, rich and deep but light on its feet, offering a lovely combination of white fruits and minerals complicated by menthol and licorice. Still, this very dry wine is a bit less pliant and expressive in the mouth than the Clos.

### **2014 Chablis La Moutonne Grand Cru Domaine Long-Depaquit**

**(93-95)**

Pale yellow-green. Superb lift to the pure aromas of lime zest, anise and crushed herbs. Dense, round and rich but backward and unforthcoming in spite of its outstanding palate presence and volume. Much more minerally than fruity in style, this soil-driven wine will go smoky and flinty with bottle age.

