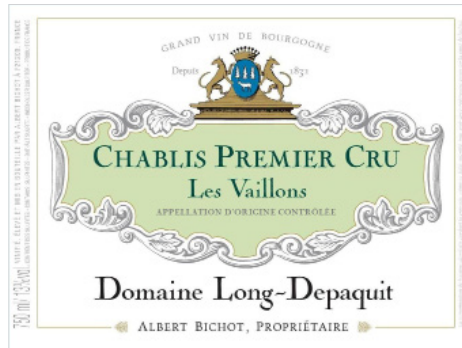


# CHABLIS 1ER CRU "LES VAILLONS" DOMAINE LONG-DEPAQUIT



## Chablis

### The vineyard:

4.80 ha (11.9 acre) plot  
 Average age: 36 years  
 Brown and red calcareous and  
 Kimmeridgian clay soils

## 100 % Chardonnay

### Vinification:

Handpicked  
 In stainless steel vats (90%)  
 In 1 to 5-year-old oak barrels (10%)

## AOC Premier Cru

### Ageing:

In oak barrels (10%) and vats-10 months  
 Final ageing in stainless steel vats  
 (100%) – 2 months  
 On fine lees

*Located on the left bank of the Serein River, just on the outskirts of Chablis, "Les Vaillons" offers a classic example of what the region has to offer. Nestled on the slopes of the Valvan valley, our plot lies at the heart of this famous Premier Cru vineyard, in "Les Epinottes".*

## Tasting notes

Very precise floral notes on the nose followed by subtle notes of oak and fresh fruit. Good structure on the palate. This wine is tangy, well balanced and already showing the lovely fullness one would expect from a Premier Cru. A combination of linden blossom and almond give way to a long, rounded finish.

## Food/wine pairing

This wine's precision and minerality should be counterbalanced by dishes that feature a wide variety of flavours and have substance to them. Generally speaking, this Premier Cru pairs well with seafood and white meats.

## Serving and cellaring

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

Our Chablis Premier Cru "Les Vaillons" is a wine to enjoy while fruity. However, it may be laid down between 5 and 10 years.

