New Wine Review

January 2024

CHABLIS 2022



Christy Canterbury MW

2022, Chablis Moutonne Grand Cru, Domaine Long-Depaquit

Neon yellow in color, this vibrates with youthful energy and quivering acidity. The richly fruited medium body tastes of pluots and nectarines layered with sweet spices. The pastry crust flavors of the finish go on and on. As usual, this is a dynamo of a wine. It's impressive now but will only become more enticing.

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2022, Chablis Les Clos Grand Cru, Domaine Long-Depaquit

The pristine clean fruit soars from the glass: sweet yellow plums, ripe jackfruit and lemon zest. The medium body is finely balanced by tightly wound acidity. Fresh mushroom and chalk undertones break into the solid finish.



2022, Chablis Bougros Grand Cru, Domaine Long-Depaquit

Incredibly floral with delicate spring flowers, this turns into liberally spiced baked peaches and crumble topping on the palate. Voluptuous, layered and vibrant, this was the most immediately charming of the Grand Crus at this domaine. But its marked concentration shows that it will show well down the road, too.



2022, Chablis Les Vaudésirs Grand Cru, Domaine Long-Depaquit

This shows an enticing apple cider and tarte tatin nose. The attack is broad and showy with excellent juiciness and ample concentration. The structure is finessed and seamless, effectively hidden behind all of the baby fat. This will be a crowd pleaser!



2022, Chablis Les Blanchots Grand Cru, Domaine Long-Depaquit

Italian lemon ice, baked puff pastry and kitchen spice sing on the nose. The fruit purity is impressive, and the sculpting acidity gracefully structures the medium body. Gimonnet says this wine tends to firm up once it has been in bottle for a while. So try one early if you can't resist, but then let the others sit for several years.



2022, Chablis Les Preuses Grand Cru, Domaine Long-Depaquit

Neon yellow in color, this has a dashing, forward nose of toasted spices, pie crust and juicy pears. The palate is tantalizingly smooth, and the acidity is fresh but integrated. The finish adds on a light pastry cream note.



2022, Chablis Les Vaucopins 1er Cru, Domaine Long-Depaquit

Clean and fresh with golden apple core, sea salt and Brazil nut, this is layered, nuanced and compelling. Winemaker Louis Gimonnet says that the grapes here—on vines sitting on a 45% slope—are microscopic in size!



2022, Chablis Montmains 1er Cru, Domaine Long-Depaquit

Notably ripe and flatteringly fruity, this is a mouthful of succulent cantaloupe and buttered, toasted brioche. The palate has a lightly custardy feel, but there is ample, supporting acidity. This is a rather voluptuous Premier Cru that is good for those looking for a less chiseled bottling.



2022, Chablis Les Lys 1er Cru, Domaine Long-Depaquit

Fresh brie and chalk start off the aromas. The medium-bodied palate has good flavor concentration with generous, earthy undertones. The medium finish has a crunchy texture, making this a great wine for the table.



2022, Chablis Les Vaillons 1er Cru, Domaine Long-Depaquit

This smells of dried spices. The supple palate has good, apple-driven intensity before the finish layers on water crackers and raw oatmeal.



2022, Chablis Les Beugnons 1er Cru, Domaine Long-Depaquit

Few producers declare Les Beugnons on the label. Tucked into the end of the Valvan valley, it offers a relatively cool expression of the bigger and generally sunny Vaillons climat. Yellow apple skin, freshly-drawn milk and almonds mesh on the crisp, lively palate.



2022, Chablis, Domaine Long-Depaquit

Surprisingly textured on the attack for a wine that sees only stainless steel, this feels bright with acidic tang. Herbs, straw and flint dominate the nose and palate, giving this a leaner profile than many of the more fruit-driven Chablis village wines in this vintage.



