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2015 CHABLIS

- 2015 Chablis Les Lys Premier Cru Domaine Long-Depaquit** **89**
Pale, bright yellow. Nose offering aromas of white peach, lemon zest and stone, plus an asphalt-like suggestion of hydrocarbons. Juicy and nicely concentrated, with a peach flavor complicated by hints of smoke, herbs and soil. The wine's subtle sweetness is nicely buffered by harmonious acidity. An attractive, approachable wine with good restraint for the year: very ripe but not at all roasted. Finishes firm and persistent, with a repeating white peach note and a suggestion of dryness. This has turned out well.
- 2015 Chablis Les Beugnons Premier Cru Domaine Long-Depaquit** **89**
Bright light-medium yellow. Nose offering ripe but subdued fruit notes of lemon drop and white peach. More minerally in the mouth than the 2016 version, showing a bit of warmth but very good supporting density to its ripe lemon and anise flavors. Not ready to drink but already offers attractive balance. Finishes classically dry and broad, with a repeating mineral quality.
- 2015 Chablis Les Vaillons Premier Cru Domaine Long-Depaquit** **90**
Light-medium yellow. Lower-toned scents of fresh apricot and flint. Broad and rich but classic, conveying good chewy depth to its flavors of peach, oyster shell and white pepper. This rather large-scaled premier cru spreads out nicely to saturate the palate on the firm after-taste. Shows less warmth than the Beugnons.
- 2015 Chablis Les Montmains Premier Cru Domaine Long-Depaquit** **91**
Pale light-medium yellow. Deep yellow fruits, lemon oil and subtle stony notes on the nose. Fat, smooth and deep but with good underlying minerality to its ripe fruit element. Plush and broad but not at all overly sweet. Finishes firm and dry, even taut.
- 2015 Chablis Les Vaucopins Premier Cru Domaine Long-Depaquit** **91**
Bright, light yellow. More tangy and exotic on the nose than the Montmains, offering scents of orange oil, toast and spices. Concentrated, fine-grained and quite suave on the palate, with nicely integrated acidity giving shape and definition to the strong yellow fruit and white pepper flavors. A firm, seamless, mouthfilling premier cru with noteworthy energy and length.
- 2015 Chablis Les Blanchots Grand Cru Domaine Long-Depaquit** **92**
Good bright, pale yellow. Subtle perfume of white peach, ginger, powdered stone and mint. Fine-grained, rich and broad but light on its feet, with the minty note lifting the rather cool stone fruit and floral flavors. The vibrant, taut, long finish really stimulates the taste buds without leaving any impression of weight. Conveys a strong impression of extract and spicy lift. This fruit was the first to be harvested in 2015 (on September 3) and it shows in the wine's energy. Very sexy juice, and with no shortage of texture or density. An excellent showing.
- 2015 Chablis Les Clos Grand Cru Domaine Long-Depaquit** **92 +**
Bright medium yellow. More minerally and complex than the 2016 version, offering aromas of white peach, fresh pineapple, orange oil, minerals and spicy oak. More imploded today than the Blanchots, showing less dimension but in need of time. An element of lemony acidity contributes to the wine's rather austere impression. But firm saline minerality and acidity give this very young, clenched grand cru the spine to age gracefully. Distinctly broader-shouldered than the 2016 version. This fruit was picked early, but the estate brought in their Blanchots and Montée de Tonnerre first, after the hail.
- 2015 Chablis Les Vaudésirs Grand Cru Domaine Long-Depaquit** **91**
Pale bright yellow. Complex, soil-driven scents of lemon, powdered stone, menthol and white flowers, with a smoky, flinty element emerging with air. Displays surprising sweetness to its white peach, mineral and floral flavors on entry, then turns firmer and more backward--even a bit tannic--on the back half. This rather large-scaled, fine-grained wine will need time despite its early sweetness.
- 2015 Chablis La Moutonne Grand Cru Domaine Long-Depaquit** **93**
Pale, bright lemon-yellow. Captivating aromas of pineapple, grilled almond, coconut, iodine and flint. Concentrated, chewy and unpromisingly dry on entry, then turns a bit silkier in the middle, offering savory flavors of lemon drop, minerals, menthol, mint and hazelnut. Quite smooth in texture for such a powerful grand cru but still youthfully tight. The very long, subtle, slowly mounting finish saturates the palate with dusty extract. This remarkably tactile wine boasts outstanding potential.