

DOMAINES

ALBERT  BICHOT

— MAISON FONDÉE EN 1831 —



DOMAINE LONG-DEPAQUIT

CHABLIS

CHABLIS PREMIERS CRUS - RIGHT BANK

«Montée de Tonnerre»

Surface area: 0.4 hectare on the right bank of the Serein River – The purity of the subsoil here is similar to that of the climat's prestigious neighbour, the Grand Cru Les Blanchots.

«Les Vaucopins»

Surface area: 5 hectares on the right bank of the Serein River – The terroir is extraordinarily similar to that of the Grand Crus: southern exposure, a very steep slope and numerous Kimmeridgian outcrops, the subsoil profile that has such a marked effect on the characteristics of these wines.

CHABLIS PREMIERS CRUS - LEFT BANK

«Les Beugnons»

Surface area: 2.3 hectares on the left bank of the Serein River – Our plot is located at the western extremity of the Valvan valley, on the left bank of the Serein River. The vines' good exposure to the sun promotes expressive, appealing wines.

«Les Vaillons»

Surface area: 4.3 hectares on the left bank of the Serein River – Nestled on the slope of the Valvan valley, our plot covers the heart of this renowned Premier Cru, in the climat of "Les Epinottes" to be precise.

«Les Lys»

Surface area: 2 hectares on the left bank of the Serein River – What makes this plot and the wines it produces unique is that it has atypical east/north-eastern exposure. This in addition to the terroir helps bring out the minerality, finesse and elegance of this Premier Cru.

«Montmains»

Surface area: 0.5 hectare on the left bank of the Serein River – The vines are planted in clay-limestone soil and are located at the heart of the natural amphitheatre formed by the thalweg.

Domaine Long-Depaquit

65 HECTARES OF VINES :
10 HECTARES OF GRANDS CRUS
AND 15 HECTARES OF PREMIERS CRUS

CHABLIS GRAND CRU - MONOPOLE

«Moutonne»

Surface area: 2.35 hectares – Divided between Vaudésir (95%) and Preuses (5%). The layout and ideal location of the plot optimize exposure to the sun.

CHABLIS GRANDS CRUS

«Bougros»

Surface area: 0.5 hectare – This plot has a higher than average planting density which results in increased competition among the vines. This results in highly expressive wines from this terroir.

«Les Preuses»

Surface area: 0.25 hectare – TA planting density boosted to 8,500 vines/ha encourages competition among the vines and results in smaller grapes with very concentrated flavour.

«Les Vaudésirs»

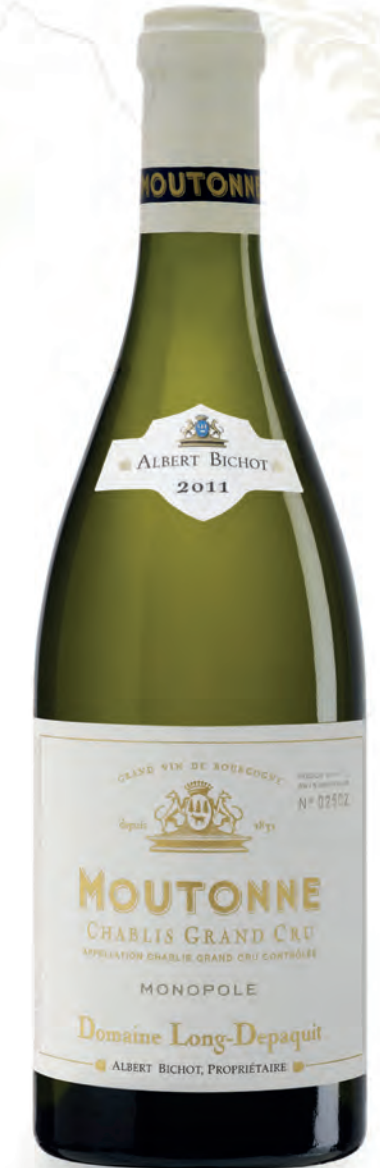
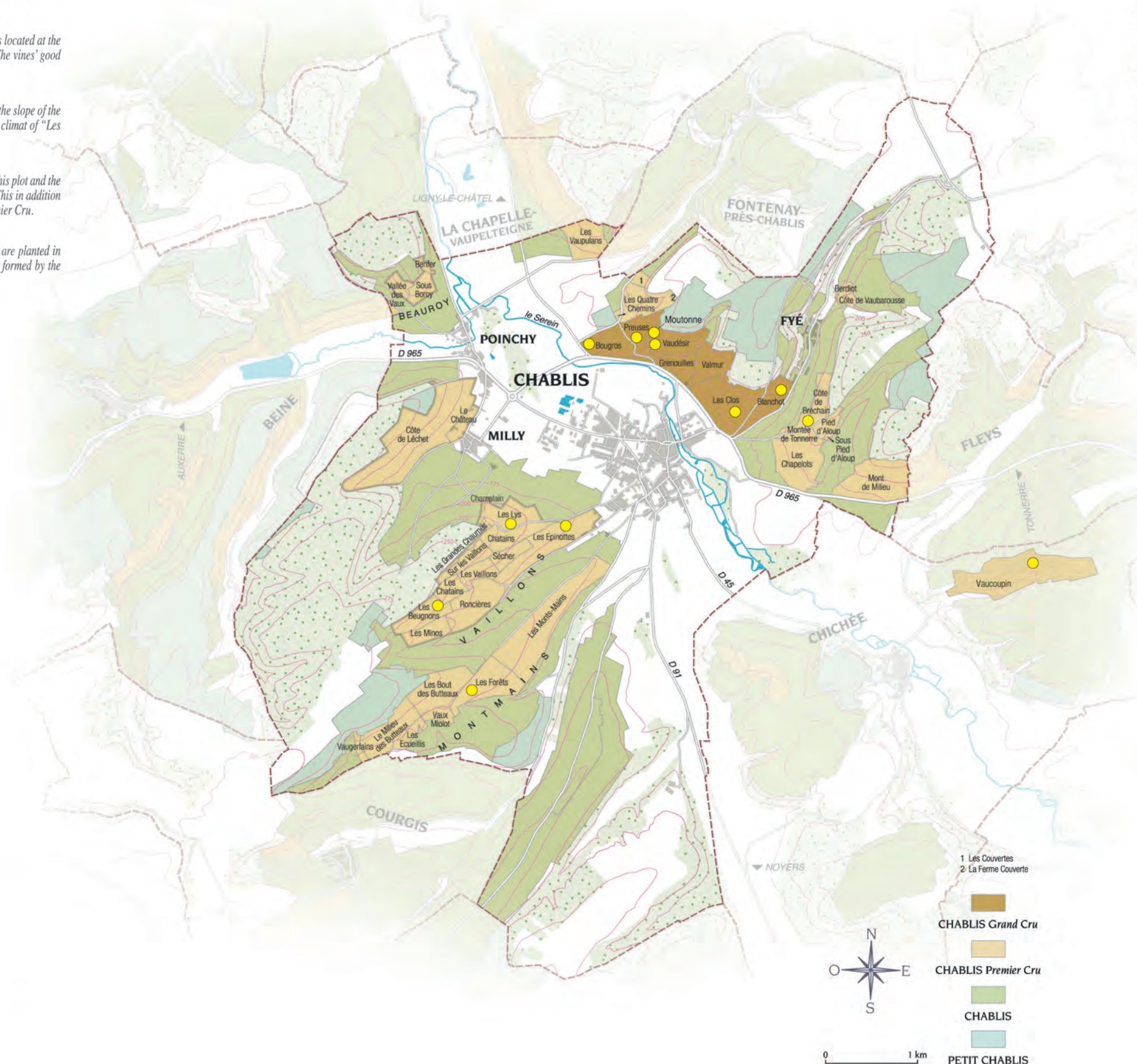
Surface area: 2.6 hectares – Our plot is guaranteed to receive even, optimum amounts of sun. The vines, which are over 45 years old, are planted on steep slopes that face due south.

«Les Clos»

Surface area: 1.5 hectares – We are lucky to own two plots in this renowned climat. The plot that is located halfway up the slope yields wines that are full-bodied, rich and opulent while the other plot produces wines with more pronounced acidity. It is the final blend of the two that lends our Les Clos all of its complexity.

«Les Blanchots»

Surface area: 1.5 hectares – Essentially morning sun lends Les Blanchots its highly unique character; the wine boasts predominantly floral notes and remarkable finesse.



DOMAINE LONG-DEPAQUIT'S GRAND CRUS AND PREMIER CRUS: KNOW-HOW AND CONVICTIONS!

65 HECTARES OF OUTSTANDING HERITAGE

The grapes from the estate's 65 ha of vines are vinified at Château Long-Depaquit, located at the heart of the village of Chablis. Each year, we produce 13 different crus within the appellation: six Grand Crus (10 ha, which represents 10% of the total surface area of the appellation), six Premier Crus (15 ha) and a Chablis Village.

SHOWCASING THE TERROIRS

Though the terroirs of Chablis provide an ideal environment for cultivation of the Chardonnay grape, due in particular to the presence of small fossilized oysters dating back to the Kimmeridgian geological stage, that is not enough to produce exceptional wines. The estate team's know-how and experience is essential in enabling these terroirs to fully show off all of their potential and produce grapes which yield wines that are deserving of their appellations and faithful to their origins.

At Domaine Long-Depaquit, everything is done to reach this goal: the ground is hoed, the soil is turned and tillers are used between the rows of vines to take care of weeding. This encourages aeration and promotes soil life which helps the vine obtain nourishment in a gentle, even manner, resulting in quality grapes. Being on the lookout for various pests and disease throughout the growth cycle of the vines ensures that we intervene only when necessary, thereby respecting our approach to sustainable viticulture.

We disbud manually every spring so that only the shoots that receive the most sun remain on the trunk, as they are the ones that will bear the highest quality grapes. Depending on the year, the leaves may be thinned to ensure good air circulation which prevents disease and gives the grapes increased exposure to the sun, allowing them to reach their peak of ripeness.

PURE MINERAL EXPRESSION

The precious grapes are handpicked and sorted a first time in the vineyard before being quickly transported to the estate winery. There, they are destemmed and pressed slowly and gently in our pneumatic presses. The musts are cold-settled for 18 to 20 hours to eliminate any impurities that could interfere with the expression of the terroirs.

Alcoholic fermentation takes place in temperature-controlled stainless steel tanks. For some of the Premier and Grand Crus, a small portion of the must – between 10 and 35% - is fermented in French oak barrels. After malolactic fermentation is complete and the wines have aged for 8 to 10 months, the tank and barrel-aged wines are blended and allowed to undergo a final ageing period of a few months on fine lees.

At Long-Depaquit, we try to intervene as little as possible during the vinification process in order to allow all of the subtleties of the different terroirs to shine through, with a promise of good ageing potential and the characteristic minerality of the Chardonnay grape when it is grown in Kimmeridgian soils.

