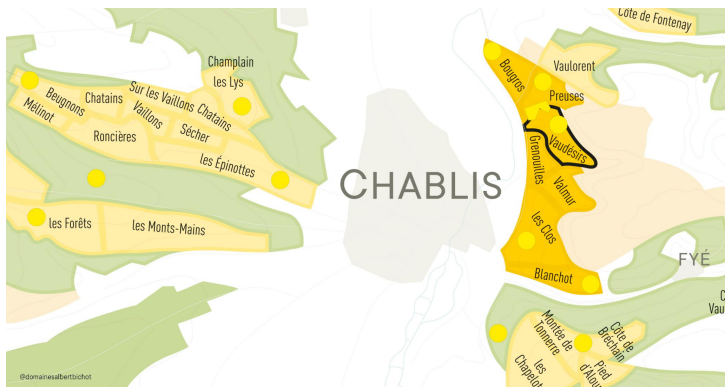


CHABLIS GRAND CRU "LES VAUDÉSIRS" DOMAINE LONG-DEPAQUIT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Calcareous clay soil overlying subsoil composed of Kimmeridgian limestone marls.
Surface area of the vineyard : 6,42 ha
Age of vines : 27 years old



PRESENTATION

At the heart of the Grand Crus sector, the Vaudésirs valley is a textbook example of the geology and history of Chablis' vineyards and bears witness to the erosion that followed the last ice age.

Our plot is located on abrupt slopes with full southern exposure, which gives the vines high levels of regular sunshine. Here, Kimmeridgian outcrops are very numerous, which is expressed in the wines particularly pronounced minerality.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees: 75% in stainless steel vats and 25% in 1 to 5-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 6 months.

TASTING

Sophisticated nose that combines notes of citrus fruit and white flowers. Flavourful palate that is both full-bodied and taut, with pronounced minerality.

SERVING

Serve between 12 and 14°C (53-57°F).

To taste when young or to keep 5 to 10 years and more.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans (lobster, rock lobster ...)

Roasted or stewed poultry and white meats

Recipe suggestion: lobster risotto with vegetables

QUOTES

Jasper Morris: 93-94/100 (2023)

The World of Fine Wine: 94-95/100 (2022)

Tim Atkin: 95/100 (2020)

