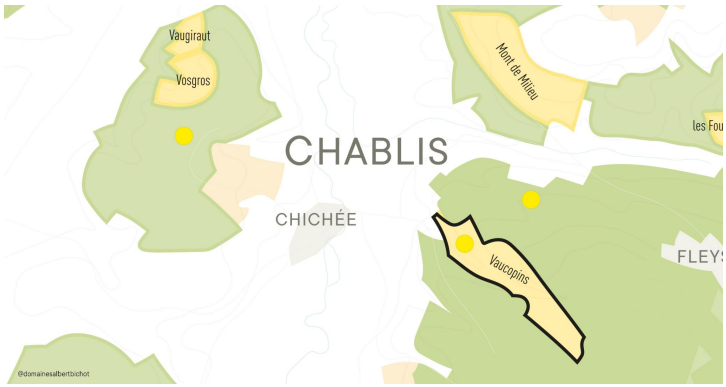
DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

CHABLIS PREMIER CRU "LES VAUCOPINS"
DOMAINE LONG-DEPAQUIT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Predominantly limestone soil overlying subsoil composed of Kimmeridgian marls.
Surface area of the vineyard : 12,84 ha
Age of vines : 30 years old

PRESENTATION
"Les Vaucopins" is a Premier Cru in a class of its own among the wide range of Domaine Long-Depaquit's wines. Located on the right bank of the Serein river, this Climat is located in the commune of Chichée, 3 kms south-east of Chablis.
This terroir is remarkably similar to that of the Grand Crus: southern exposure, a steep slope and numerous Kimmeridgian outcrops, which give Chablis wines their typical minerality. This noble terroir along with frequently warm conditions yield classy Premier Cru wines with the same potential as the greatest Chablis.

WINEMAKING/AGEING
Handpiking, sorting of the grapes, gentle pressing so as to respect the fruit.
alcoholic fermentation and aging on fine lees: 85% in stainless steel vats and 15% in 1 to 4-year-old oak barrels for 10 months.
Finished aging in stainless steel vats for 2 months.

TASTING
The Vaucopins cuvée is the archetype of the minerality found in the wines of Chablis. A complex combination of fleshy fruit, notes of smoke and gunflint paired with a lively, vivacious structure. Highly concentrated flavours on the palate, which boasts exceptional length.

SERVING
Serve between 11 and 13°C (52-55°F).
To taste when young or to keep 5 to 7 years and more.

FOOD PAIRINGS
Fish and seafood, grilled or with sauce
Roasted or stewed poultry and white meats
Recipe suggestion: seared scallops with citrus butter

QUOTES
Tim Atkin: 93/100 (2023)
Decanter: 93/100 (2022)
James Suckling: 93/100 (2020)

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

www.albert-bichot.com

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.