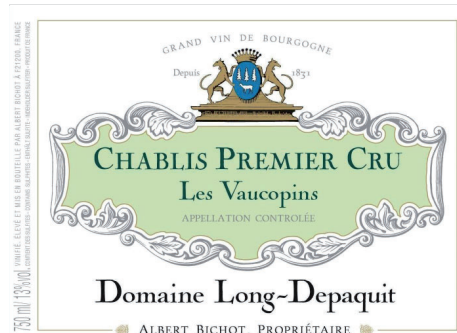


# CHABLIS 1ER CRU "LES VAUCOPINS" DOMAINE LONG-DEPAQUIT



## Chablis

**The vineyard:**  
 5.2 ha (12.8 acre) plot  
 Average age: 31 years  
 Calcareous and Kimmeridgian clay soils

## 100 % Chardonnay

**Vinification:**  
 Handpicked  
 In stainless steel vats (85%)  
 In 1 to 4-year-old oak barrels (15%)

## AOC Premier Cru

**Ageing:**  
 In oak barrels (15%) and vats-10 months  
 Final ageing in stainless steel vats (100%)  
 – 2 months  
 On fine lees

*"Les Vaucopins" is a Premier Cru that is quite unique within the wide range of the Long-Depaquit estate's wines. Located on the right bank of the Serein River, this vineyard is in the commune of Chichée, 3 kilometres east of Chablis. Its terroir has an uncanny resemblance to the Grand Crus: southern exposure, steep slopes and numerous Kimmeridgian outcrops. Consequently, the subsoil lends these wines a very specific personality. With its noble origin and often warmer than average conditions for this terroir, this high-end Premier Cru has definite promise and potential.*

## Tasting notes

This wine features an expressive, rather powerful nose that is predominantly mineral. Milk caramel notes combine with elegant, refined nuances of oak. A hint of sucrosity on the palate with flavours of candied fruit, apricot, and quince. This beautiful, full-bodied wine finishes on a generous, slightly acidic note.

## Food/wine pairing

The varied and sustained aromatic pallet of this great wine allows a double vocation. As an aperitif or for a convivial meal. It will pair well with seafood, scallops, fish and white meats.

## Serving and cellaring

Serve between 11 and 13°C. (52°F - 55°F)  
 May be enjoyed now or laid down for between 5 and 10 years.

