



Chablis Grand Cru Les Clos

Surface : 3 ha in one big piece– south exposure.

Location : right bank of Chablis.

Grape : 100% chardonnay.

Soil : clay-limestone marls from Kimmeridgien (Upper Jurassic), very rocky with white and dense clays.

Planting density : 7000 pied/ha.

Average age of the vine : 51-60 years old.

Organic Agriculture certification with Ecocert since 2013 vintage

Vinification

Manual harvesting and **grape selection** on a sorting table.

Pneumatic press.

Cold settling and fermentation with a temperature of around 20°C. **Natural yeasts.**

Vinification and aging : 60% in regulated stainless steel tanks / 40% in oak barrels for 6 to 8 months (2/3/4 year-old barrels - less than 5% of new oak).

Natural tartaric stabilisation after 12 to 16 months of aging.

2018 vintage : this generous harvest with perfect sanitary conditions gave complex, expressive, and generous wines but still with a nice balance between maturity and acidity.

Alcohol : 13,5%

Tasting : this is the most famous Grands Crus of Chablis, complex, massive, very mineral with a remarkable finesse and a beautiful structure. Comes perfectly with scallops, lobster, fine fish, white meat, cheeses (comté, goat cheese...).

To be served between 12 and 14°