



Chablis Grand Cru Clos - Clos des Hospices

Surface : 0.5 ha– south exposure– eastern part of Les Clos.

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 : 40 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 : 14%

Tasting : this cuvee has the finesse of Les Clos and shows more richness and spicy flavours. Comes perfectly with scallops, lobster, fine fish, white meat, cheeses (comté, goat cheese...). To be served between 12 and 14°