



GRANDS VINS DE CHABLIS
DEPUIS 1870



CHABLIS GRAND CRU

LES CLOS

APPELLATION CHABLIS GRAND CRU PROTÉGÉE

APPELLATION CHARACTERISTIC

Total surface under this appellation	26 ha 05 ar
Surface under production of our winery	0 ha 80 ar 49 ca
Soil	Clay-limestone
Exposure	South
Grape variety	100% chardonnay
Average age of vines	55 ans
Grape harvesting methods	Manual



VINIFICATION & AGEING

The hand-picked grapes will be pressed in a pneumatic press. After 24 hours, the must will be settled in 500-litre barrels, where it will undergo alcoholic fermentation followed by malolactic fermentation.

The wine will be aged in 500-litre barrels for 9 to 10 months.



TASTING

After three years of patience, it opens with very mineral notes and a pale gold colour. Nose of candied fruit, pistachio, honey and lightly toasted nougat. Rich and round, with notes of acacia honey and citrus fruit.

Ageing potential: It has the ability to age well. It is certainly one of the seven grands crus that will age best (15 years without any problem).

Pairings: Excellent with seafood and fish such as salmon or turbot. Also worth trying with white meats in cream sauces, or simply as an aperitif. After 4 to 5 years of ageing, it is ideal with mature cheese or spicy salmon.

Ideal temperature: Serve between 11° and 14°C.