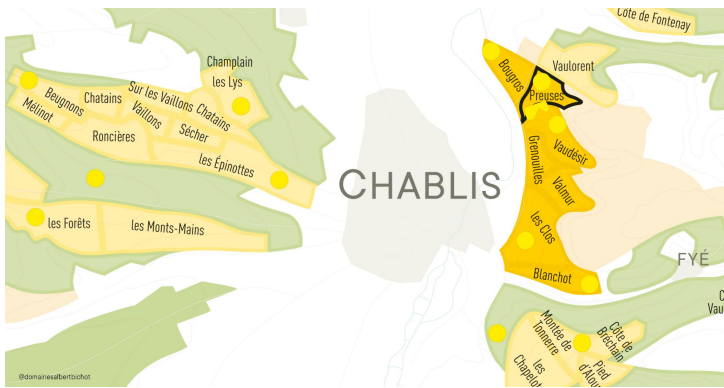


CHABLIS GRAND CRU "LES PREUSES" DOMAINE LONG-DEPAQUIT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Kimmeridgian soil containing a high proportion of clay and abundant stones on the surface.
Surface area of the vineyard : 0,62 ac
Age of vines : 17 years old



PRESENTATION

This Climat's name is said to be derived from the word "perreuse" (stone), which was the name of the ancient Roman stone road that linked Chablis with Maligny, running alongside the base of the modern-day "Preuses" Climat.

The plot is located in the immediate vicinity of our "La Moutonne" monopole. The high planting density of our plot 8,500 vines/ha, encourages competition and results in smaller, very concentrated grapes.

VINIFICATION/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels in 500-liter oak barrels aged 1 to 5 years for 10 months.

Final aging in stainless steel vats for 6 months.

TASTING

The distinguished nose reveals mineral notes typical of the Chablis region's terroir. The palate offers lovely purity and tautness and boasts a long finish reminiscent of nuts and spices.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste when young or to keep 5 to 10 years and more.

FOOD PAIRINGS

Crustaceans: lobster, rock lobster

Roasted or stewed poultry and white meats

Recipe suggestion: lobster Armoricaine

QUOTES

Jasper Morris: 92-95/100 (2021)

Tim Atkin: 96/100 (2020)

Wine Enthusiast: 97/100 (2018)

