

*“The Chablis with a steely heart”*

#### THE WINE:

**Name of the wine:** Chablis Grand Cru « Les Clos »

**Appellation:** AOC Chablis Grand Cru

**Area of production:** Burgundy, France

**Colour:** white

**Varietals:** 100% Chardonnay

#### VINEYARDS :

**Provenance:** Locality “Les Clos” from grapes bought at harvest.

**Vineyard area:** 0.15 Ha

**Planting density:** 6000 vines/Ha

**Yields:** 40 Hl/Ha

**Average age of vines:** 45 years old

**Soils:** Limestone on Kimmeridgien

#### FERMENTATIONS:

**Length of fermentation:** On average 120 days

**Yeasts:** Natural

**Temperature control:** around 22°C

**Malolactic Fermentation:** 100%

**Bacteria:** Natural

#### MATURATION:

**Maturation vessel:** 100% in 3-6 years old oak barrels of 228L,

**Lees contact:** Yes

**Maturation time:** 22 months

#### FINNING / FILTRATION:

**Fining agents:** Bentonite

**Filtration:** Yes / Kieselghur white clay

**tartaric stabilisation:** No

#### DESCRIPTION:

When aromatic character and saltiness come together in your mouth, this signifies that you have entered the “Les Clos”. In its youth, it’s the minerality of the kimmeridgian stone that will be present after half an hour in a decanter. 5 to 6 years of careful cellaring will soften the minerality of the wine that has the structure that best represents Chablis. The Wine undergoes a period of 12 months maturation in oak, but not new barrels so as to respect the best of the wine’s natural freshness.

**“Vintage advent” 2012:** “The Chablis Generosity” Dressed in pure gold, the grandest of the Chablis Grands Crus entices the nose with its complex aromatic character- pasty notes of almond sponge cake, hawthorn and lilac. If its beginning on the palate gives praise to its barrel-ageing, it is only to better coat the tongue with a vast and intense mineral flavour that will have you salivating.

**Serving Temperature:** 14°C

**Ageing Potential:** 15 to 20 years

#### TECHNICAL INFORMATION:

**Percentage alcohol:** 13,45% vol.

**Total acidity:** 4,7g/l H<sub>2</sub>SO<sub>4</sub>

**Residual sugar:** 1,1g/l

