



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS GRAND CRU LES CLOS Vintage 2018

"The Secret"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,000 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis, between the Chablis Grand Crus Valmur and Blanchot. South-west exposure.

AVERAGE AGE OF VINES: 30 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in barrels.

MATURING: 14 months on fine lees, in tanks and barrels.

VINTAGE 2018 TASTING NOTE FROM 27/08/2020
- REF.A

Pale gold in colour, a limpid and brilliant wine.

On opening we find an elegant freshness with a palette of dried herbs and a delicate mineral note.

Becomes more complex on aeration with a floral note accompanied by fresh almonds and a fine minerality.

Long-lasting.

Harmonious and profound in the mouth, mature and precise notes of fruit with a mineral tension.

Long, suave finish.

Superbly « austere » Les Clos.

