

# Chablis Grand Cru LES CLOS



## Description:

The largest and most famous of the Grands Crus, because it is the historical cradle of Chablis vineyards. The soil, with its due south orientation and very white, dense and deep clay soil, rests on a limestone bed 80 cm below, which brings along those spicy notes so typical of this terroir.

## Serving advice:



Aging: 15 years.



Serving temperature 12 - 14°C



Food-wine matches: Sushi, sashimi, Carpaccio of tuna...

## Technical Sheet:

**GRAPE VARIETY :** 100% Chardonnay.

**ORIGIN & EXPOSURE :** Village of Chablis. South exposure.

**TERROIR :** Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.

**AGE OF VINES :** 30 years old.

**DENSITY OF PLANTATION :** 5700 vines per hectare.

**PRUNING :** Guyot double.

**YIELD :** 45 hl per hectare.

**CULTURE :** Ecological, based on the respect of the soil.

**WINEMAKING :** Pneumatic press. Natural yeast. Temperature controlled alcoholic fermentation and maturing on the lees during 18 months, in foudre. Malolactic fermentation completed.

