

CHABLIS GRAND CRU LES CLOS

Style

Medium-bodied, dry white.

Region

Burgundy.

Producer

Patrick & Martine Guitton.

Appellation

Chablis Grand Cru.

Cépage

100% Chardonnay.

Tasting Note:

A complex Grand Cru Chablis with from the celebrated Les Clos vineyard (just above the town of Chablis itself) that has a pale straw colour and delicate floral aromas leading to a classic 'nervy' palate of gun-flint mineral tastes over ripe orchard fruit underscored by a fine acidity and a long, dry, elegant finish.

Serve

Lightly chilled as an accompaniment to seafood, river fish or poultry.

Cellarage

Approachable from release this wine will age well for at least a decade and for even longer (15-20 years) in superior vintages.

Vinification

Fruit from the south facing, 50+ year old vines is hand harvested prior to pressing before being fermented in enamel vats. The wine is aged in three year old barrels for a year or longer prior to bottling.

History

Chablis has long been considered as one of the prime locations in France the majority of the vineyards were planted and owned by the Church, with the abbeys of the region's holdings outweighing those in private hands. The Revolution of 1789 dramatically affected the history of the area by breaking up the large aristocratic and church estates, which have since been much further fragmented by the Napoleonic laws of succession.

Chablis' northerly exposure means that it is prone to spring frosts. However, its chalky soil provides excellent drainage and imbues the wine with distinctive mineral flavours.

