

## **Chablis Grand Cru Les Clos**

This Chablis *Grand Cru*, which received official recognition on the 13<sup>th</sup> January, 1938, is the summit of the pyramid formed by the region's vineyards. The Grands Crus are situated on the right bank of the River Serein and to the north-east of the town, at an altitude of between 100 and 250 meters. The *Chablis Grand Cru* appellation is unique, and is divided across seven named parcels on which the Chardonnay vines produce their marvellous variations: Bougros, Preuses, Vaudésirs, Grenouille, Valmur, Blanchot and Les Clos. These seven plots prosper on a chalky marl soil rich in minute fossilised oysters (*exogyra virgula*) dating from the Late Jurassic period which was laid down 150 million years ago.

Area: 0.28 ha

Permitted Yield: 54 hl/ha

Average production: 1,500 litres

Average age of vines: 35 years

Winemaking: traditional methods, in temperature-controlled stainless steel vats, for 12 to 14 months.

### **Characteristics of our Chablis**

A superbly deep yellow tinged with green. A subtle nose with notes ranging from dried flowers to ripe white fruits, complemented by flinty mineral aromas. A strong structure is immediately apparent, and the wine develops delicate aromas of grapefruit, white peaches and pineapple.

Keeps for: 8 to 10 years

Serve at: 12 to 14 °C

### **To Drink With ...**

With *foie gras*, this Chablis *Grand Cru* offers all the lively generosity of a very great dry white wine. The subtle complexity of its aromas brings out the best in lobster, crayfish or prawn dishes. Noble fish served in sauce, white meats and poultry in cream sauces will be equally harmonious, and deserts will delight in its company.