

CHABLIS GRAND CRU "LES CLOS" 2021



👑 APPELLATION

Appellation Grand Cru

👑 GRAPE VARIETY

100% Chardonnay.

👑 SOIL

Kimmeridgian clay and limestone.

👑 VINIFICATION

Fermented in 1-2 year-old oak barrels.

👑 AGEING

15-18 months in barrel on fine lees.

👑 AVERAGE AGE OF THE VINES

35-40 years

👑 YIELD

54 hl/ha

👑 AGEING

5 to 12 years.

👑 SERVING TEMPERATURE

Between 12° - 14°C.

SITUATION

Les Clos is the most extensive Grand Cru plot, and is situated on top of a south/south-westerly facing hill. The depth of the soil produces a wine of consistent quality that always takes time to develop.

TASTING AND FOOD PAIRINGS

Our Chablis Grand Cru "Les Clos" 2021 reveals a pale yellow color. Its intense nose develops fruity notes. Supple at the first taste, it offers fruity and mineral aromas in the mouth. This wine offers a beautiful length, a fresh, delicate and full of finesse final. Our Grand Cru "Les Clos" always develops in an exceptional way with time, while keeping its mineral side. The king of the Grand Crus appellation - a rich, luscious wine with great complexity of flavours. This wine is, above all other, for keeping.

Drink with grilled fish or fish in sauce, grilled white meats or white meats in cream-based sauces.

PRESS REVIEWS

Chablis Grand Cru Les Clos 2021 - James Suckling - July 2023 - 96/100

Chablis Grand Cru Les Clos 2021 - Vert de Vin - June 2023 - 16.25 / 93

Chablis Grand Cru "Les Clos" 2021 - Burgundy Report Bill Nanson - February 2023

Chablis Grand Cru "Les Clos" 2016 - James Suckling - February 2018 - 95/100