

## Chablis Grand Cru "Les Clos" 2012



**Grape-variety :** Chardonnay.

**Geology & Soils :** Marls and calcareous clayey from the kimmeridgien period.

**Vignes :** 39 years. 0.88 ha. 51 hl / ha. Double cane Guyot pruning.

**Vinification :** 100% hand harvested. Static settling. 100% fermentations and maturing in oak casks (aged from 3 to 9 years old). Malolactic fermentation completed. Clarification by racking and fining.

**Analysis :**

Alcohol:	13,35 vol.
Acidity:	3,59 g/l.
Sugar:	0,70 g/l.

**Evolution :** To taste from 2014 to 2022.

**Service :** Lobster, fish (pike perch), poultry. Serve between 12-14°C.

**Tasting :** The robe is a soft yellow with green/grey reflection. The nose is complex and powerful with notes of fresh ripe yellow fruits blending with a part mineral and toasty.

In the mouth one finds complex citrus aromas with a balanced acidity which gives this Grand Cru an exceptional length. An extremely well balanced wine with character.