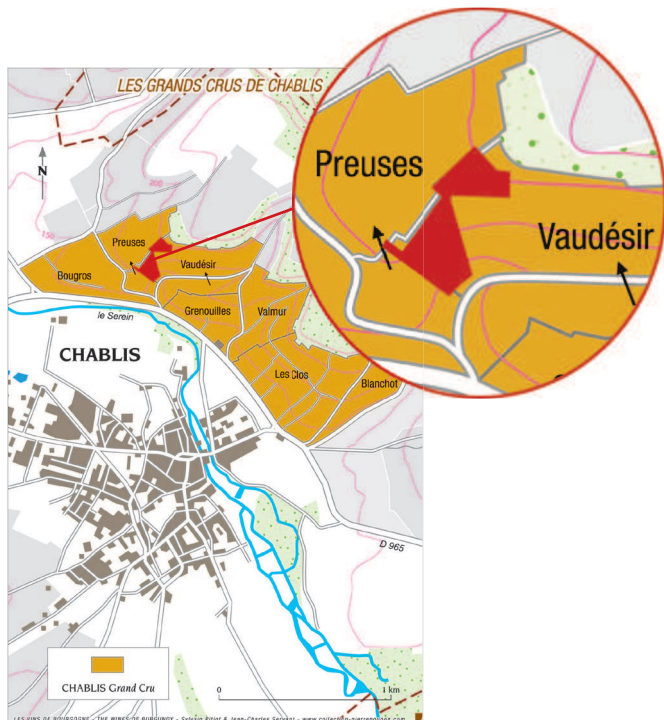


CHABLIS GRAND CRU "MOUTONNE" - MONOPOLE DOMAINE LONG-DEPAQUIT



Chablis

The vineyard:
 2.35 ha (5.8 acre) plot
 Average age: 46 years
 Calcareous and Kimmeridgian
 clay soils

100 % Chardonnay

Vinification:
 Handpicked
 In stainless steel vats (75%)
 In 1 to 5-year-old oak barrels (25%)

AOC Grand Cru

Ageing:
 In oak barrels (25%) and vats—10 months
 Final ageing in stainless steel vats
 (100%) – 6 months
 On fine lees

“La Moutonne” is a vineyard nestled in a natural amphitheatre at the heart of the Grand Cru sector of the historic age-old Chablis wine country. Its shape and ideal location make it a natural solar receptor. Sitting 95% in “Vaudésir” and 5% in “Les Preuses” (formerly owned by the Pontigny monks), “La Moutonne” is a monopole meaning Domaine Long-Depaquit is the sole owner. With its south/south-eastern exposure and a steep slope of almost 40%, this vineyard is protected from north winds.

Tasting notes

The nose is evocative of fleshy fruit (peach, nectarine) with discreet citrus and floral notes (jasmine, violet). Full-bodied and generous on the palate with very distinct marly minerality due to the micro-terroir. Immensely fresh, light, and supple with hints of oak and exceptional length.

Food/wine pairing

"La Moutonne" Grand Cru is the perfect match for the noblest fish or shellfish, lightly pan-fried or in a cream sauce. If enjoyed when aged, this Grand Cru is a fine accompaniment for farm-raised chicken in cream sauce.

Serving and cellaring

Serve between 10 and 12°C. (50°F - 53°F)

This exceptional Grand Cru may be cellared for approximately 15 years.