

# Grand Cru CLOS DES HOSPICES dans Les Clos The Exception



Viticulture Area: France - Burgundy - Chablis

Proprietor: MOREAU family

Village: Chablis

Superficy: 40 ares 90 ca (0.90 acres)

Initial Plantation: The last replantation was carried out in 1970

Soil: Our monopole is planted in the heart of the Chablis terroir, on pure Kimmeridgian soil.

Orientation: South-South-West

Annual production: 2.400 bottles

## Technical Data

Grape Variety: 100% Chardonnay

Vintage: 2010

Alcohol: 12.91% Alc. vol pH: 3.20

Total Acidity: 3.85 g/L

Residual Sugar: 0.67 g/L

Vinification Methods: Grand Cru *Clos des Hospices* dans Les Clos parcel is handpicked, like all our 1ers Crus and Grands Crus. We generally start picking in Grands Crus parcels first because the grapes ripen earlier thanks to their ideal exposure.

We vinified Grand Cru *Clos des Hospices* dans Les Clos in stainless steel tanks for both alcoholic fermentation, activated with natural yeast for 15-18 days at low temperature (18°C) and malolactic fermentation, thanks to natural bacteria at 20°C for a few months.

Aging Methods: After one year of aging in tank on fine lees with a pumping over every week, 40% of the vintage goes into 500 litre oak barrels for 6 months, a pumping over being done on a weekly basis. Then, the full quantity is blended together and stays in tank for a few more months before a cold filtration and bottling. The bottling takes place 24 months after harvest.

## Tasting notes:

Grand Cru *Clos des Hospices* is located within Les Clos and it produces exceptional wines, displaying great generosity. Its nose is full and expressive, with a nice minerality that we find again in the mouth, confirmed by an elegant length in the finish.