

Chablis Grand Cru Les Clos Complexity



Viticulture Area: France - Burgundy - Chablis

Proprietor: Louis MOREAU

Village: Chablis

Superficy: 3 hectares 20 ares 44 ca (7.05 acres)

Last replantation: Between 1958 & 1968

Soil: The vines are planted in the heart of the Chablis area on pure Kimmeridgian soil more calcareous on the hills.

Orientation: South / South-West

Annual Production: 6.000 bottles

Technical Data

Grape Variety: 100% Chardonnay

Vintage: 2010

Alcohol: 13 % Alc. vol

pH: 3.26

Total Acidity: 5.5 g/L

Residual Sugar: 0.9 g/L

Vinification Methods: Grand Cru 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 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 Les Clos is the most renowned of the 7 Grands Crus in Chablis. It produces dry but generous & powerful wines. It develops a very mineral bouquet, displaying an elegant fineness and impressive length in the mouth.

Wine & Food pairing:

This classic Grand Cru will match beautifully with a dish combining sea and ground meats such as a roasting angler with walnuts and bacon.