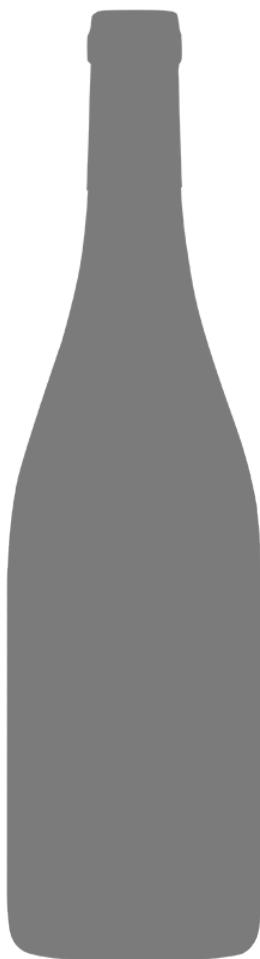


# DOMAINE DE L'ENCLOS

## LES CLOS CHABLIS GRAND CRU

Burgundy , France



**Availability** Private import

**Human** Romain et Damien Bouchard

**Millésime** 2017

**Appellation** Chablis Grand Cru Les Clos AOC

**Lieu, Lieux-Dits** Gand Cru Les Clos

**Sols** Marl Limestones Kimmeridgien

**Altitude Des Vignes** 145-160 meters above sea level

**Orientation** South-West

**Cépages** 100% Chardonnay

**Viticulture** In conversion to Organic

**Palissage** Guyot double Poussard

**Pi/Hect** 7 000 ft/ha

**HI/Hect** 10 hl/ha

**Vendanges** Hand harvested

**Vinification** 100% 228l. casks. No chaptalization, natural vinification with settling of cold juices in stainless steel vats, alcoholic and malolactic fermentations in yeasts and indigenous bacteria

**Levures** Indigenous

**Élevage** On the lees 12 months without soutirage. Only the sulphur in minimal doses is used 12 months after for bottling. Kieselguhr filtration

**Volume D'alcool** 13.04% alc./vol.

**Sulfites** 75 mg/l

**Sucre Résiduel** <.6 g/l

**Acidité Totale** 4 g/l

**Color** Light gold

**Degustation** Complex with an affirmed mineral sap and a great length. It is the archetype of the great wine of Chablis, to forget a few years in cellar.

**Temperature Of** 12°C

**Service**

BOIRES