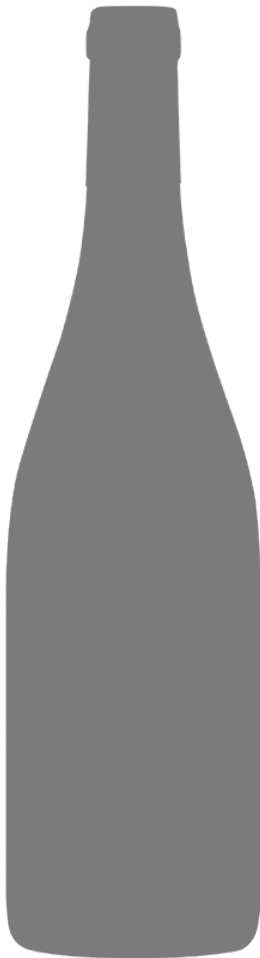


# DOMAINE DE L'ENCLOS

## LES CLOS CHABLIS GRAND CRU

Burgundy , France



|                               |                                                                                                                                                                                          |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Availability</b>           | Private import                                                                                                                                                                           |
| <b>Human</b>                  | Romain et Damien Bouchard                                                                                                                                                                |
| <b>Millésime</b>              | 2017                                                                                                                                                                                     |
| <b>Appellation</b>            | Chablis Grand Cru Les Clos AOC                                                                                                                                                           |
| <b>Lieu, Lieux-Dits</b>       | Gand Cru Les Clos                                                                                                                                                                        |
| <b>Sols</b>                   | Marl Limestones Kimmeridgien                                                                                                                                                             |
| <b>Altitude Des Vignes</b>    | 145-160 meters above sea level                                                                                                                                                           |
| <b>Orientation</b>            | South-West                                                                                                                                                                               |
| <b>Cépages</b>                | 100% Chardonnay                                                                                                                                                                          |
| <b>Viticulture</b>            | In conversion to Organic                                                                                                                                                                 |
| <b>Palissage</b>              | Guyot double Poussard                                                                                                                                                                    |
| <b>Pi/Hect</b>                | 7 000 ft/ha                                                                                                                                                                              |
| <b>HI/Hect</b>                | 10 hl/ha                                                                                                                                                                                 |
| <b>Vendanges</b>              | Hand harvested                                                                                                                                                                           |
| <b>Vinification</b>           | 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 |
| <b>Levures</b>                | Indigenous                                                                                                                                                                               |
| <b>Élevage</b>                | On the lees 12 months without soutirage. Only the sulphur in minimal doses is use 12 months after for bottling. Kieselguhr filtration                                                    |
| <b>Volume D'alcool</b>        | 13.04% alc./vol.                                                                                                                                                                         |
| <b>Sulfites</b>               | 75 mg/l                                                                                                                                                                                  |
| <b>Sucre Résiduel</b>         | <.6 g/l                                                                                                                                                                                  |
| <b>Acidité Totale</b>         | 4 g/l                                                                                                                                                                                    |
| <b>Color</b>                  | Light gold                                                                                                                                                                               |
| <b>Degustation</b>            | 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.                                              |
| <b>Temperature Of Service</b> | 12°C                                                                                                                                                                                     |

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