

DOMAINE DE L'ENCLOS

Chablis

Romain and Damien Bouchard founded their winemaking estate only in 2016, yet they are the fourth generation of their clan to toil the classic and chalky, Kimmeridgian soils of Chablis. For decades, the family provided other winemakers with peerless Chardonnay fruit, pulled from impressive holdings in grand cru and premier cru vineyards, planted carefully by family hands. With a passion to craft Chablis wines according to "simple and natural" methods and with a good dose of "observation and patience," the brothers—who call themselves "perfectionists"—have set a new, higher standard for the character-driven wines of Chablis.



WINERY: Domaine de L'Enclos

WINEMAKERS: Romain and Damien Bouchard (brothers)

ESTABLISHED: 2016

REGION: FRANCE • Burgundy • Chablis

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

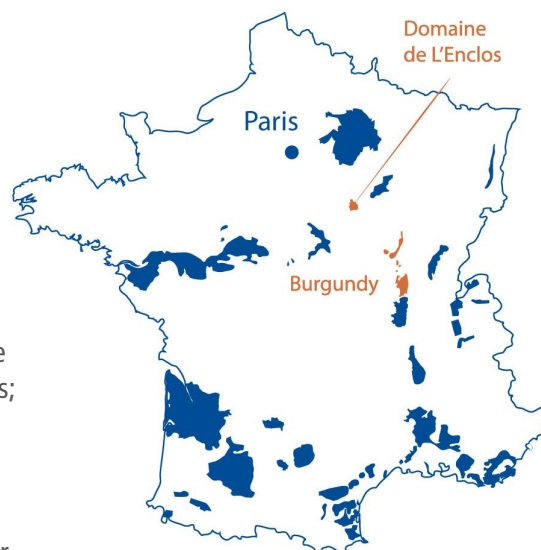
VINEYARDS: Estate vineyards located near the villages of Chablis, La Chapelle Vaupelteigne, Beines, Fontenay and Villy; some east-facing, some west-facing. Vineyards on slopes dominated by chalky Kimmeridgian soils; those on flatter lands, clay-based Portlandian soils.

AGE OF VINES: 15-50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for nine months. Lightly filtered, with only moderate sulfur added.

TASTING IMPRESSIONS: Aromas of lemon zest and lemon blossom, crushed oyster shells, light spice. Medium-bodied, fresh and long

PAIRING SUGGESTIONS: As an aperitif; with grilled fish and herbs; roasted chicken; fresh cheeses



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