



DOMAINE DE L'ENCLOS

Chablis Grand Cru 'Les Clos'

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

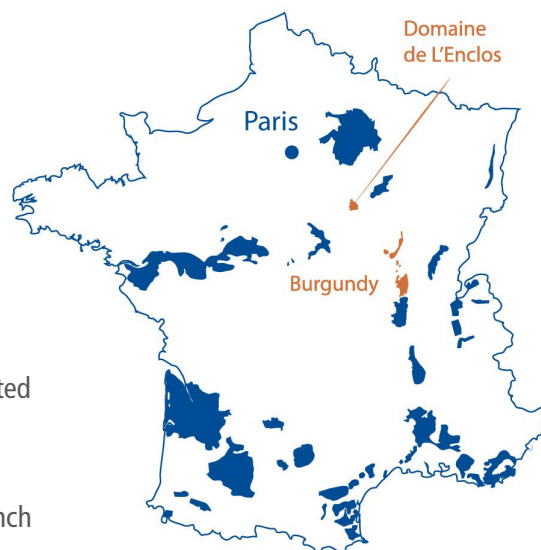
VINEYARDS: Estate holdings, just over one acre in 'Les Clos,' face south/southeast on this, Chablis' most grand and expressive grand cru. Soils combine classic Kimmeridgian chalk with clay-rich marl. Vines were planted in 1964 by the winemakers' grandfather.

AGE OF VINES: 55 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrel. Aged on fine lees in barrel for 12 months; then six months in tank. Lightly filtered, with only moderate sulfur added.

TASTING IMPRESSIONS: Aromas of lemon curd, stone fruits, orange blossom, crushed oyster shell. Full-bodied, silky, very long with a pronounced mineral core; a wine for the cellar.

PAIRING SUGGESTIONS: Grilled fish; roasted chicken; white meat; moderately aged cow or goat cheeses



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