

## DOMAINE DE L'ENCLOS

### Chablis 1er Cru 'Fourchaume - Dédé'

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

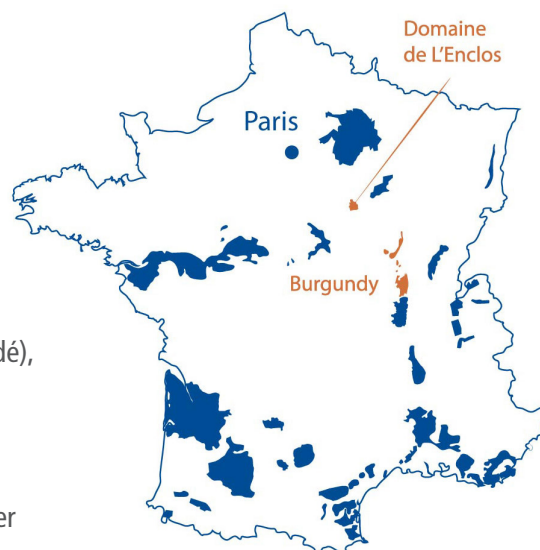
**VINEYARDS:** Some of the oldest vines at the estate, this west-facing parcel, planted in 1964 by the winemakers' grandfather André (called Dédé), is found in the larger premier cru 'Fourchaume' vineyard. Very limited production.

**AGE OF VINES:** 60 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in older French oak barrels. Aged on fine lees in barrel for 13 months; then six months in tank. Lightly filtered, low added sulfites.

**TASTING IMPRESSIONS:** Aromas of sauteed lemon, Williams pear, sea salt, crushed oyster shells. Medium-bodied, textured, savory

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



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