

DOMAINE DE L'ENCLOS

Chablis 'Gabrielle'

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

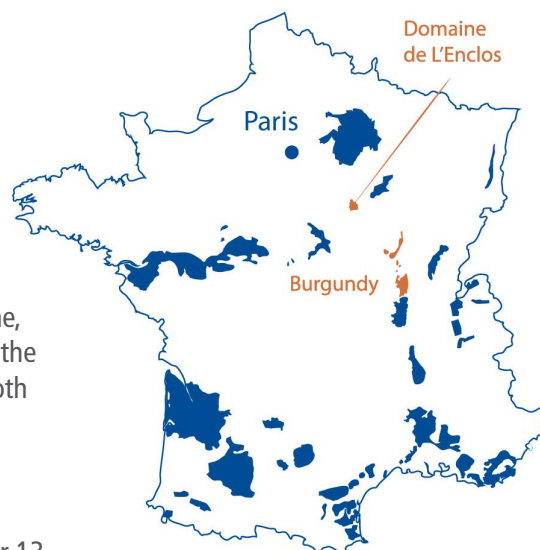
VINEYARDS: Estate vineyards near the village of La Chapelle Vaupelteigne, planted in part by the winemakers' grandparents, Gabrielle and André, in the 1970s and 1980s. Some vines face east; others west. Vineyards reflect both chalky Kimmeridgian soils as well as clay-based Portlandian soils.

AGE OF VINES: 40-50 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for 13 months. Lightly filtered, low added sulfites.

TASTING IMPRESSIONS: Aromas of crushed stones, lemon zest and lemon blossom, warm spice. Medium-bodied, fresh and zesty with good depth

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



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