



DOMAINE DE L'ENCLOS

Chablis 1er Cru 'Montmains'

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

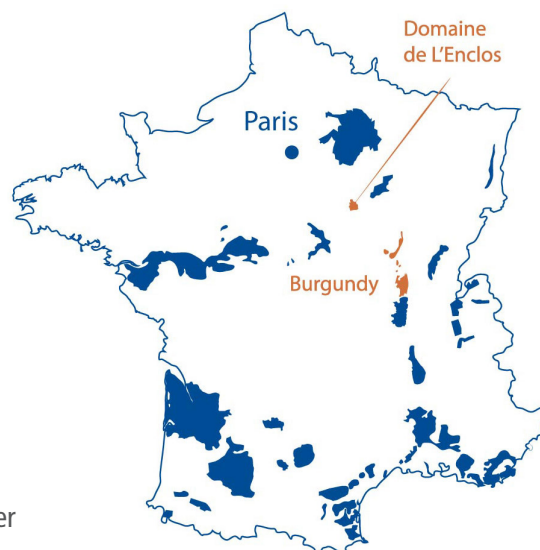
VINEYARDS: Estate holdings, just over one acre facing southeast, are located on a moderate slope on the border with premier cru 'Fôret.' Soils are classic Kimmeridgian chalk, with clay-rich marl. Vines planted by the winemakers' grandfather in 1971.

AGE OF VINES: 50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in older French oak barrels. 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 preserved lemon, ripe pear, notes of oyster shells and smoke. Medium-bodied, structured; good for the cellar

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



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