

DOMAINE DE L'ENCLOS

Chablis 'A L'Ouest'

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.



CERTIFIED ORGANIC

WINERY: Domaine de L'Enclos

WINEMAKERS: Romain and Damien Bouchard (brothers)

ESTABLISHED: 2016

REGION: FRANCE • Burgundy • Chablis

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

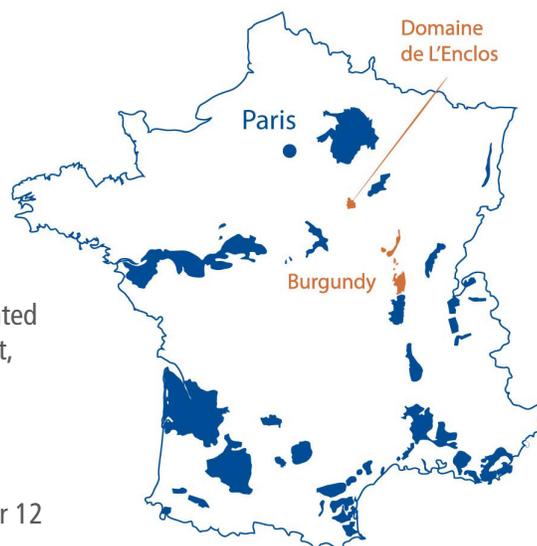
VINEYARDS: Estate holdings, around five acres facing southeast, are located at the appellation's furthest west point, in the commune of Beine; the plot, found on a high-altitude ridge, borders premier cru 'Vau Ligneau.'

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for 12 months. No added sulfur.

TASTING IMPRESSIONS: Aromas of ripe lemon, pear, red apple, crushed shells. Juicy and suave, a "glou-glou" Chablis, says the estate

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com