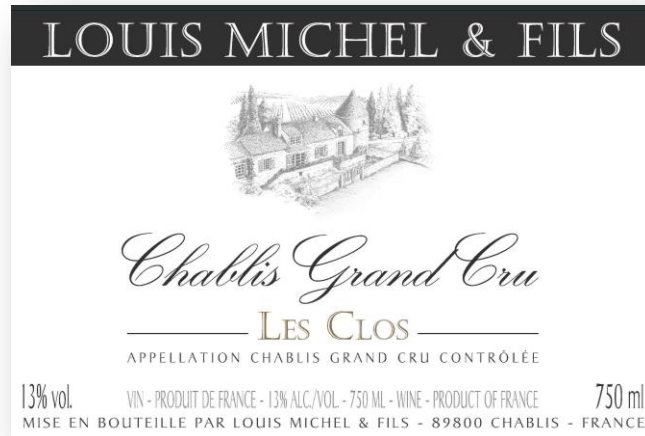


TECHNICAL INFORMATION

Appellation	Chablis Grand Cru “Les Clos”
Grape Variety	Chardonnay
Estate/Purchased	Estate
Surface Area	0.50 ha/1.2 acres
Parcels/Lieux-Dits	Les Clos
Altitude	170m
Soil Profile	Southwestern exposure. Regular clay-limestone soil, light brown clays on the surface with a good distribution of small pebbles. On average, the bedrock is at a depth of 40 to 50 cm.
Age of Vines	Planted in 1967/2001
Average Yield	40-45 hl/ha
Viticulture	Integrated viticulture, regular plowing, pruning and disbudding. Controlled grass coverage in the parcel.
Winemaking	100% stainless steel tanks Spontaneous fermentations at low temperatures, then maturing for at least 12 months.
Yeast	Native
Filtering/Fining	Fining using bentonite only if necessary. The wine is gently filtered once (cellulose) before bottling.
Production	Approx. 2,800 bottles
Winemaker	Guillaume Michel
Viticulturist	Guillaume Michel
Green Practices	HVE (High environmental value) Level 3 Conversion to organic practices from 2020. Suitable for vegans.



2018 VINTAGE

ABOUT THE VINEYARD

Until the Revolution, the vineyards were surrounded by walls, which prevented erosion after storms, intrusions by animals, and even grape thefts.

The name *Les Clos* originates from those walls.

VINTAGE NOTES

The character of 2018 is defined by its aromatic power and mineral tension. The wines are rich and lively with good maturity and acidity is still very present.

TASTING NOTES

Grand Cru Les Clos may seem austere and virile at first.

But it is actually very expressive on the palate, with dominant mineral aromas, complemented by white pepper and nutmeg notes.

FOOD PAIRINGS

Fish, seafood, white meat, hard cheeses.

SERVICE NOTES

Serve at 55°F.

Air well before tasting when the wine is young.