

# 2023 CHABLIS LES CLOS

**GRAND CRU - 100% CHARDONNAY** 

The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavor.



# Supply:

The site is the largest and probably most famous Grand Cru, located between Valmur on the left and Blanchot on the right. The exposure is responsible for its generous and powerful character. It is the cradle of Chablis, already recognized by the medieval monks as a superb location for planting a vineyard. The term « Les Clos » (enclosure, in French) probably refers to the surrounding wall that they built to fence off the parcel.

#### Harvest:

- Grapes harvested by hands in open-work crates.
- If necessary, a careful sorting is proceeded.

#### Vinification:

- Slow pressing of the whole bunch in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred to an existing wine barrel (or older) after a little settling.

#### Ageing:

 The alcoholic fermentation and the ageing is being processed in oak barrels (500 litres, no new barrels) during 12 to 15 months.

## 2023 Vintage:

2023 stands out as one of the hotest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

### Tasting note by Véronique Boss-Drouhin:

A great wine, perhaps the one most able to express what the terroir of Chablis really is like. The colour is pale gold yellow, with greenish hints. Refined nose, with aromas of lily (« fleur de lys »), honey or preserved lemon. Astounding depth and velvety sensation (gras) on the palate, with some delicate marine nuances. Intense and long aftertaste. After 5 or 6 years, even more complex and subtle aromas develop in the wine. A wine of incomparable finesse.

Cellaring: Optimal consumption: 4 to 10 years, Ageing potential: 15 years, Tasting temp: 55°F



CHABLIS GRAND CRU

LES CLOS











# Tim Atkin MW 94 Points

Exotic between its deep color and perfumed nose, this is generous—even full in body— with a juicy, plump core. Chalk, white flowers, warm hay and plums fill the palate. The crunchy, seashell-scented finish cleans up the palate. This is a blend of domaine and purchased fruit.

Also:

Wine Advocate-93 Pts, Vinous-92-94 Pts

