

# Chablis Grand Cru "Les Clos"

[Flawless power and dizzying elegance.]



## Caves Baptiste Bienvenu



### **Terroir**

Burgundy - Appellation: Chablis Grand Cru

Dubbed as the golden gateway to Burgundy, the village of Chablis is a picturesque destination renowned for its prestigious wine. It is situated 20 km away from Auxerre.

The vines of Grand Cru Les Clos, located on the right bank of the Serein river, were planted prior to 1267, they reveal a remarkable strength and breathtaking elegant wine.

Within this terroir, several types of soil coexist, all originating from the same Kimmeridgian terrain. The higher elevations feature stonier and more calcareous soils, while the lower parts have deeper and clayey compositions. The complex Kimmeridgian terroir contributes to the wine's powerful minerality.

The vines are predominantly exposed to the west/southwest.

### **Surface area**

The total planted area of the Chablis vineyard is 5500 hectares.

We harvest the grapes from our colleagues in Chablis to produce our Chablis Grand Cru Les Clos.

### **Annual production**

1500 bottles of Chablis Grand Cru Les Clos.

### **Grape variety**

White wine made from 100% Chardonnay.

### **Average age of the vine**

40 years.

### **Work of the vine**

The plots of these vines are pruned in simple Guyot. The grapes are harvested at full maturity.

Type of sustainable cultivation: throughout the year, soil maintenance is carried out mechanically by regular ploughing to avoid chemical weeding.

### **Vinification**

After pressing, the juice obtained is settled at low temperature and then racked and transferred directly to our barrels in order to proceed with its alcoholic fermentation (between 12 ° C and 19 ° C).

### **Ageing**

The malolactic fermentation takes place in oak barrels and the wine is aged there for a minimum of 8 to 12 months depending on the vintage.

### **Character of the wine**

Chablis Grand Cru Les Clos showcases exceptional power, both in terms of its volume and intensity. While it may exhibit a shy character in its early years, it requires time, typically a minimum of 3 years, to fully unveil its true potential. Even after decades of aging, it continues to astonish with its remarkable freshness, making it a wine with an aging potential of up to twenty years.

### **Robe**

Brilliant color dress of a beautiful pale gold

### **Nose**

Aromas of ripe fruit such as peach or pear with hints of honey flowers.

### **Taste**

The mineral palate impresses with its generosity, roundness and delicacy.

### **Food and wine pairings**

Excellent with seafood, or noble fish such as salmon or turbot. It is also accompanied on white creamed meats.

### **Service**

Serve between 12 and 13 degrees. Alcohol content: 13%.

### **Container available for sale**

75 cl

1 rue soufflot 89290 Irancy | +33 (0)3 86 42 22 51 | [contact@caves-bienvenu.fr](mailto:contact@caves-bienvenu.fr)

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