



PURE CHA^BBLIS

*One grape
One region
One of a kind*

Terroir of the flag-bearing Climat VAUCOUPIN

Right bank, the Climat VAUCOUPIN

The geography of VAUCOUPIN can be divided into three zones: a shallow-sloping plateau, steep hills, and a valley. It is South and West facing, making it a hot *terroir* where the vines find it easy to ripen well. The yields are low here.

VAUCOUPIN is mainly sited on marl that is fairly shallow and even includes some unfragmented layers that can make the soil difficult to work. On the surface, the white clay soils dry out very quickly and can limit the development of the vines. This is a *Climat* with a harsh climate that is exposed to the wind.

You taste the Domaine LONG-DEPAQUIT

Chablis Premier Cru, VAUCOUPIN, 2018

The Château LONG-DEPAQUIT operates 65 hectares of which 15 hectares Chablis Premier Cru and 10 hectares Chablis Grand Cru, including the monopole of LA MOUTONNE. The estate, which belongs to the BICHOT family, opened a new winery in 2014, which is more respectful of the environment. Vinification uses a minimum of interventions and ageing in oak is used parsimoniously to preserve the expression of each *terroir*.

Viticulture: 5.2ha plot, facing South. Very steep slope. Sustainable viticulture. Average age of vines: 31 years old.

Vinification: Manual harvest on September 7 and 8. Whole-cluster pressing. 85% fermented in stainless steel tanks and the rest in oak barrels for 1 to 5 years. Ageing on fine lees. 85% matures 9 months in stainless steel tanks and 15% in 1-to-5 year-old barrels. Blending, then ageing in stainless steel tanks. Bottled in July 2019.



Domaine LONG-DEPAQUIT

45 rue Auxerroise 89800 Chablis

+33 (0)3 86 42 11 13

chateau-long-depaquit@albert-bichot.com - www.albert-bichot.com

Importer: Albert BICHOT USA, LLC