

DEPUIS 1895



DOMAINE GERARD DUPLESSIS

TECHNICAL NOTES

DOMAINE GÉRARD DUPLESSIS 2016 CHABLIS 1ER CRU "FOURCHAUME"

Known as the antiquarians of Chablis, the father and son team of Gérard and Lilian Duplessis have gained a reputation for their "immortal", age-worthy wines and unparalleled store of older vintages. For those who love the intense minerality and glacially slow development of great Chablis, these are wines of reference.

VINEYARDS

About 18 acres total, includes about 3.75 acres in village appellation, .75 acres in Grand Cru "les Clos", and the balance in Premier Crus (biggest holding is >6 acres in Montmain, but there are also about 3.75 acres "Vaillon", 2.5 "Montée de Tonnerre", and about 1.25 acres "Fourchaume". **Agriculture Biologique (certified Ecocert).**

APPELLATION

AOC Chablis Premier Cru.

COMPOSITION

100% Chardonnay.

VITICULTURE

From 70-year-old vines. Yields of 1 ton/acre. Classic Kimmeridgien soils with clay and limestone.

VINIFICATION

Primary fermentation and malolactic conversion occurred in tank with indigenous yeasts (no inoculation). 10-12 months aging in stainless steel tanks, followed by a further 6 months aging in French oak barrels (10% new). Lightly filtered prior to bottling.

ALCOHOL

12.5%

TASTING NOTES

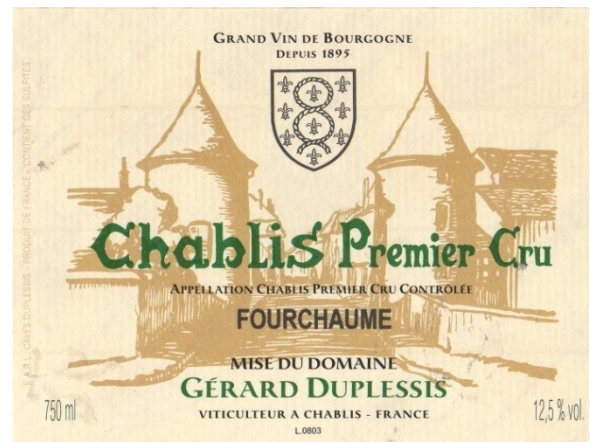
Reserved, with green apple and white fruit aromas and loads of minerality (oyster shell, slate). Well-balanced and very long on the finish.

SERVE WITH

Excellent with fresh, simple, seafood dishes such as raw oysters, seared scallops, and a wide range of sushi and sashimi.

ACCOLADES

92 pts, "The palate is clean and precise, full of tension and race with a very poised, judiciously spiced finish. Excellent." – NM, Vinous Media, 8/18 (2016).



UPC

bottle 097871008853



Imported by Hand Picked Selections, Warrenton, VA
www.handpickedselections.com