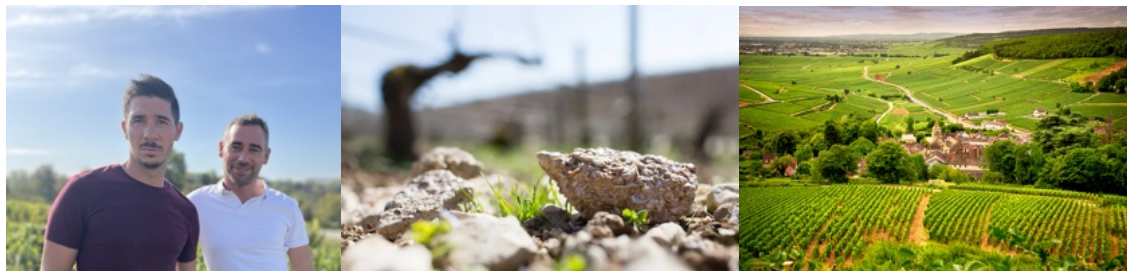




DOMAINE FEUILLEBOIS & FILS

CHABLIS GRAND CRU "LES CLOS" 2022



Northernmost vineyard of Burgundy, Chablis owes its name to a peaceful village settled along the *Serein* River and surrounded by hillsides planted with exclusively Chardonnay grapes since more than a thousand year. The old ocean, that was covering the area some millions years ago, left behind this fascinating Terroir, known as Kimeridgian limestone, rich in oyster shelves, ammonites and fossils. Due to a cool climate and a low or no use of oak, Chablis offers the purest expression of Chardonnay in France with an inimitable minerality.

4th generation of the Feuillebois family, name that would translate as "Leafwoods", brothers Damien & Sylvain took over the 10ha estate of their dad Claude. They are lucky to own plots in some of the most prestigious Climats of the Chablisien such as the 1er Montmains, Vaillons, but also the Grand Cru Les Clos. We've been introduced to them by Virginie Moreau at Domaine Moreau-Naudet who kindly help them to find their style providing her mentoring advice.

Often viewed as the most emblematic of all 7 Grand Cru of Chablis, Les Clos inspires respect. Its flawless strength and outstanding elegance make it a benchmark. It stretches over the Grand Cru hillside, from top to bottom, enjoying a southwest exposure. This exceptional Terroir is therefore bathed in sunshine from noon to evening. This perfect sun exposure, combined with a relatively steep slope, provides ideal ripening conditions.

SOIL TYPE _____

Parcel located on the upper side of Les Clos with clay topsoil and very stony Kimmeridgian marls. Southwest orientation.

VARIETAL _____

100 % Chardonnay / 60 years old vines

CULTURE _____

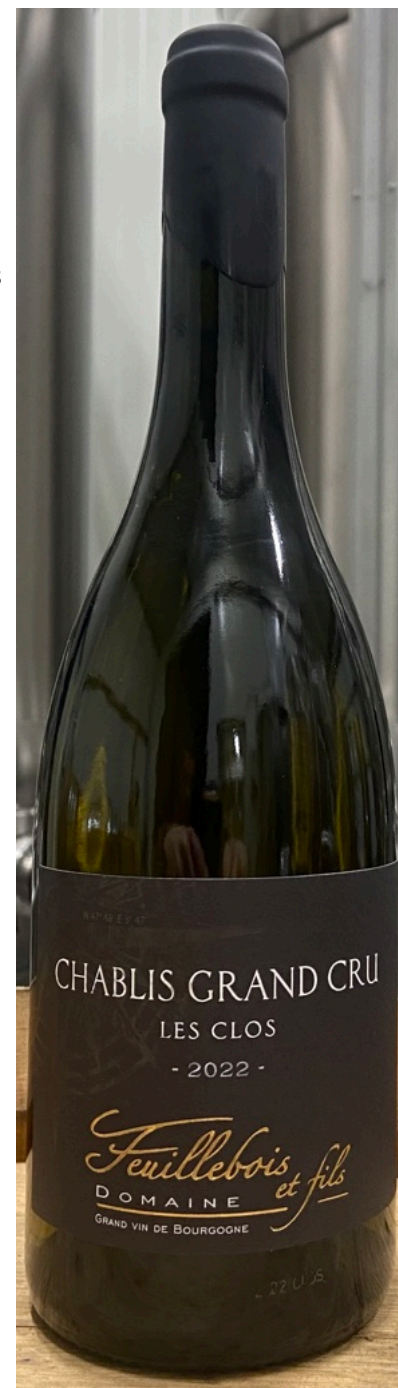
Ploughing of the soil under the row. No herbicides. No pesticides. Manual harvesting. Manual sorting on a sorting table.

VINIFICATION _____

Slow pressing in a pneumatic press. Long "Debourage" (clarification) at cold temperature. Aged 10 months in new French oak (20%) and stainless-steel vats.

TASTING NOTES _____

Seductive style with aromas of yellow plum and orange zest. Textural character with touches of almond and baked bread. Intense mineral acidity displaying Oyster-shell infused citrus fruit. Approachable already for a wine of this stature.



From the same Winery :

- Chablis 2022*
- Chablis 1er cru "Montmains" 2022*
- Chablis 1er cru "Vaillons" 2022*