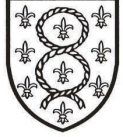


DEPUIS 1895



DOMAINE  
GERARD DUPLESSIS

TECHNICAL NOTES

## CAVES DUPLESSIS 2019 CHABLIS PREMIER CRU "MONTMAINS"

*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". **Organically farmed.**

### APPELLATION

AOC Chablis Premier Cru.

### COMPOSITION

100% Chardonnay.

### VITICULTURE

Yields just under 4 tons/acre. From 2 well-exposed parcels of just over 1 ha each, planted in clay/limestone soils.

### VINIFICATION

Traditional vinification with native yeasts. About 18 months total élevage, with 6 months in old French oak barrels.

### ALCOHOL

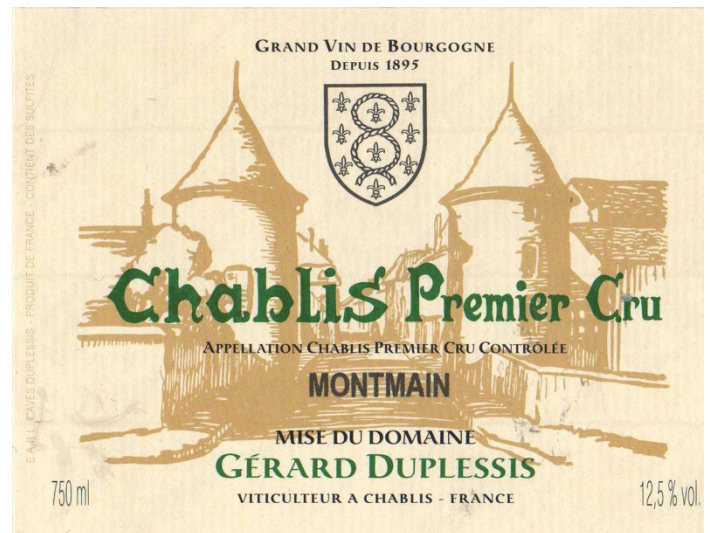
12.5%

### TASTING NOTES

A rich, assertive wine that is also complex, subtle, and well-balanced, with plenty of citrus and white fruit aromas over a backdrop of slate and light saline notes.

### SERVE WITH

Excellent with seafood of all types, especially oysters and scallops.



UPC code 750ml

097871008815

GTIN 12x750ml

10097871008812

SKU code 750ml

DUPL041219



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