

DOMAINE DUPLESSIS 2020 CHABLIS PREMIER CRU "VAILLON"

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").

APPELLATION

AOC Chablis Premier Cru.

COMPOSITION

100% Chardonnay.

VITICULTURE

Yields just under 4 tons/acre.

VINIFICATION

Primary and malolactic fermentation and 12 months aging in stainless steel tanks, followed by a further 6 months aging in French oak barrels (10% new).

ALCOHOL

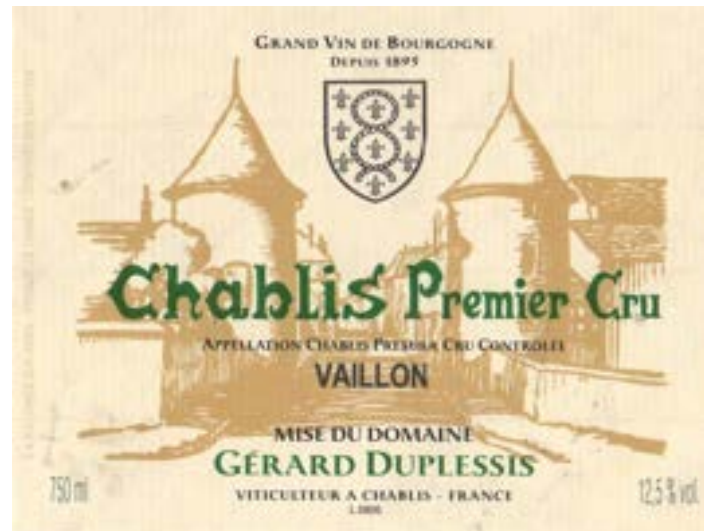
12.5%

TASTING NOTES

Loads of citrus and ripe white fruit layered over a characteristic minerality (oyster shell, slate) and a touch of well-integrated oak character.

SERVE WITH

Especially good with oysters and scallops but works with a wide range of seafood and white meats.



UPC 750 ml
GTIN 6x750ml
SKU 750ml

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