

DEPUIS 1895



DOMAINE
GERARD DUPLESSIS

TECHNICAL NOTES

CAVES DUPLESSIS 2020 CHABLIS - VILLAGES

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”.

APELLATION

AOC Chablis.

COMPOSITION

100% Chardonnay.

VITICULTURE

Certified in agriculture biologique (organic).

VINIFICATION

Fermented with indigenous yeasts. Total of 15 months élevage in stainless steel tanks. Unoaked.

ALCOHOL

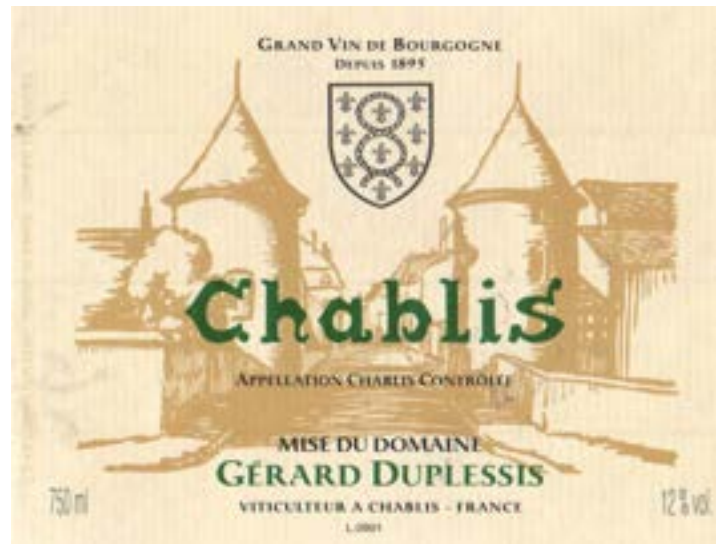
12%

TASTING NOTES

A classic Chablis in every sense, offering well defined citrus, green apple and floral aromas, and a strong underlying mineral character.

SERVE WITH

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



UPC code 750ml
GTIN 12x750ml
SKU 750ml bottle

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