

DEPUIS 1895



DOMAINE
GERARD DUPLESSIS

TECHNICAL NOTES

CAVES DUPLESSIS 2020 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, including 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.

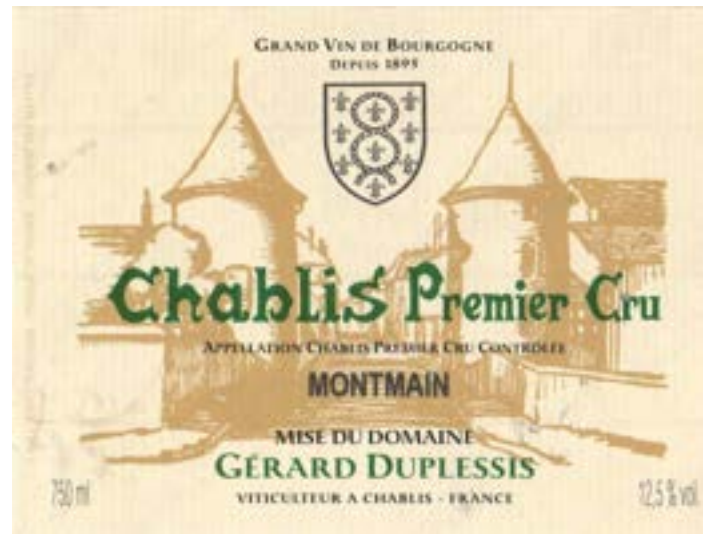
ACCOLADES

(91-93) pts, « The 2021 Chablis Montmains 1er Cru is a little more austere on the nose compared to the Montee de Tonnerre, though seems focused and well-defined. The palate is firm with clear acidity; it's taut

and fresh with conspicuous salinity on the finish. Lively but serious." -N. Martin *Vinous Media*, 6/2021 (2020 vintage).

(92-94) pts -N.Martin, *Vinous Media*, 6/2021 (2019 vintage)

(91-93) pts -N.Martin, *Vinous Media*, 6/2021 (2019 vintage)



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