

FACT SHEET



Product: Chablis Les Clos
Owner/
Producer: *Joseph Drouhin*
Appellation: Appellation Chablis-Les Clos
Grand Cru Controlée
Classification: Grand Cru
Grape Varietal: Chardonnay (100%)
Alcohol
Strength: 13 percent

Vineyards: Les Clos is one of the seven Grand Crus on the large hill directly overlooking the town of Chablis. It is here that the vine was first planted: its name probably refers to the stone walls that surrounded the vineyard centuries ago. Maison Joseph Drouhin (MJD) owns 1.24 hectares of Les Clos.

Soil: This soil is a unique mix of clay with billions of petrified oyster shells from the Jurassic era.

Viticulture: MJD follows the principles of organic viticulture, favoring plowing and organic compost, and avoiding chemical fertilizers or vine treatments. Vines are densely planted, and pruned very short in order to keep the yields as low as possible.

Vinification: At harvest time, the grapes are hand-picked and pressed at Joseph Drouhin's own winery in Chablis. The next day, the must is brought to the cellars in Beaune and put in barrels for the alcoholic fermentation. After 8 to 9 months of ageing in oak (mostly older barrels), the wine is bottled.

Shipped to US: 155 cases/year on average.

Description: Chablis Grand Cru Les Clos is quite a special wine. With its hue of green and gold, its penetrating aroma and its unique combination of elegance, nerve and flintiness, it is unsurpassed. It also has an excellent potential for ageing, and after 5 or 6 years, the wine develops even greater, more complex flavors.

Serving ideas: It is excellent served as an aperitif or with seafood, such as oysters and other shell fish and fish. Also with fresh goat's milk cheese.

Bottle Size: 750 ml

Suggested Retail Price/bottle: '02 - \$80.00; '03 - \$84.00

Notes: In a good vintage, this wine will easily keep 15 to 20 years.

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