

DEPUIS 1895



DOMAINE GERARD DUPLESSIS

TECHNICAL NOTES

DOMAINE GÉRARD DUPLESSIS 2020 CHABLIS 1ER CRU "Mont de Milieu"

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

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").

AGRICULTURE

Biologique (certified Ecocert)

APPELLATION

AOC Chablis Premier Cru.

COMPOSITION

100% Chardonnay.

VITICULTURE

From 50-year-old vines. Yields of 40hl/hectare. Classic Kimmeridgien soils with clay and limestone.

VINIFICATION

Primary fermentation and malolactic conversion occurred in tank with indigenous yeasts (no inoculation). 10-12 months aging in stainless steel tanks, followed by a further 6 months aging in French oak barrels (10% new). Lightly filtered prior to bottling.

ALCOHOL

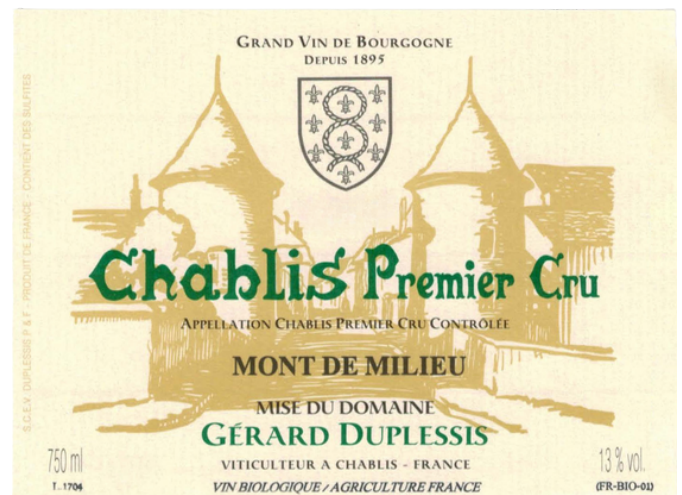
13%

TASTING NOTES

Rchi ripe fruits - apricot and citrus with candied fruit on the palate, with a touch of blossoms. A balanced mineral texture

SERVE WITH

Excellent with fresh, simple, seafood dishes such as raw oysters, seared scallops, and a wide range of sushi and sashimi.



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