

DEPUIS 1895



DOMAINE GERARD DUPLESSIS

TECHNICAL NOTES

DOMAINE GÉRARD DUPLESSIS 2018 CHABLIS 1ER CRU “MONTMAIN”

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”. **Agriculture Biologique (certified Ecocert).**

APPELLATION

AOC Chablis Premier Cru.

COMPOSITION

100% Chardonnay.

VITICULTURE

From 60-year-old vines. 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

12.5%

TASTING NOTES

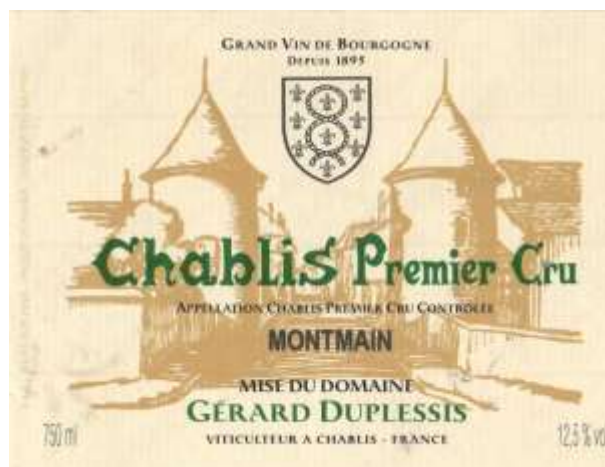
A rich, assertive wine that is also complex, subtle, and well-balanced, with plenty of citrus and white fruit aromas over a backdrop of slate and light saline notes.

SERVE WITH

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

ACCOLADES

92 pts, “All in all, a splendid Montmain.” – NM, Vinous Media, 9/20 (2018).



UPC

bottle 097871008815



Imported by Hand Picked Selections, Warrenton, VA
www.handpickedselections.com