



**TERROIRS** The vineyard is located on the right bank of the Serein River, on the southern end of the *grand cru* slope. Les Clos is the largest and most widely known of the seven climats of the Chablis Grand Cru, covering a single, southwest-facing slope above the town of Chablis. It rises sharply and uniformly from the valley floor to the hilltop above, creating one of the most homogenous terroirs on the *grand cru* hill, and thus the most consistent wines. Its white, stony soil has high levels of well-drained, which means that vines have to reach deep into the limestone for water. This is often considered the reason for the intense minerality in Les Clos wines.

**FARMING** Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis’ terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

**GRAPE VARIETALS** 100 % Chardonnay

**VINE AGE** 40 years old

**AVERAGE YIELD** 50 hectoliters per hectare

**WINEMAKING** Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

**TASTING NOTES** This classic Chablis shines with bright saline, lemon, crushed oyster shells, white flowers and subtle apple and pear aromas. Les Clos’ austerity and reserve makes it ideal for cellar aging.

**ANNUAL PRODUCTION** ~1,300 bottles or 110 cases

