Chablis 2017

Chablis, Burgundy, France

domaine de l'enclos
ROMAIN ET DAMIEN BOUCHARD
VIGNERONS À CHABLIS



Grape Varieties	**100% Chardonnay**
Winemaker	**Damien Bouchard**
Closure	**Natural Cork**
ABV	**13%**
Residual Sugar	**0.6g/L**
Acidity	**6.6g/L**
Wine pH	**3.2**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Practising Organic, Vegan**

PRODUCER

This is one of the most exciting new domaines to have emerged from Chablis in the past decade. It is 'new' in that it is a name we've not seen before, but the family of Romain and Damien Bouchard has been in Chablis for generations. Their father had a negociant business and their mother's family own vineyards, the majority of which are cultivated organically. The vinification cellar is five metres underground and is spotlessly clean and modern, comprised primarily of small, stainless-steel tanks. The small tanks ensure they can vinify their various vineyard parcels separately.

VINEYARDS

The fruit for the 2017 Chablis comes from three areas: Chablis, La Chapelle and Beines, with the vines planted on clay and limestone soils. Debudding, canopy management and harvesting are done both by hand and mechanically, depending on the vineyard. Domaine de L'Enclos are in conversation to organic viticulture, thus use only organic fertilisers in the vineyards.

VINTAGE

The 2017 vintage began with a cold, dry and sunny winter. For the second year in a row, the vines in Chablis were hit by a terrible frost at the end of April, which seriously reduced yields across the region. Domaine de L'Enclos lit fires throughout their affected vineyards in an effort to mediate the damage to their crop. A problem-free flowering period at the end of May, followed by a warm and sunny summer allowed the remaining grapes to reach optimum ripeness levels and they were harvested at the beginning of September.

VINIFICATION

The grapes were pressed using a pneumatic press into temperature controlled, stainless steel tanks for alcoholic and malolactic fermentation. It rested in stainless steel tanks for ten months, before bottling.

TASTING NOTES

The 2017 Chablis boasts bright, lifted citrus fruit on the nose. The flavours on the palate are extremely concentrated, balanced with beautiful acidity.