



Neal Martin

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## 2016 CHABLIS

### **2016 CHABLIS PREMIER CRU MONTMAINS Domaine Long-Depaquit**

**90/100**

The 2016 Chablis Montmains 1er Cru has a light but well defined bouquet with scents of red apple, nettle and light flinty notes that gain more intensity with aeration. The palate is well balanced with green apple, Cornice pear and veins of candied orange peel matched by a keen line of acidity, hints of brown spice emerging towards the finish. Very fine. Tasted blind at the BIVB Chablis tasting.

### **2016 CHABLIS GRAND CRU LES BLANCHOTS Domaine Long-Depaquit**

**92/100**

The 2016 Chablis Blanchot Grand Cru sees maturation in 75% stainless steel and the remainder in oak barrels. Like many of its peers, carries a slight reduction on the nose although it is not excessive and blows away with aeration to reveal attractive white peach, jasmine and cool granite aromas. The palate is well balanced with a fine bead of acidity, demonstrating more tension than other Blanchots in this vintage. I appreciate the salinity that comes through on the finish and beckons the next sip. Tasted blind at the BIVB Chablis tasting.

### **2016 CHABLIS GRAND CRU LES VAUDÉSIRS Domaine Long-Depaquit**

**92/100**

The 2016 Chablis Vaudésir Grand Cru has a clean and precise bouquet with just a subtle reduction that works well. The palate is well balanced with a fine line of acidity, taut and linear with a lip-smacking salinity delivered on the finish. Very fine. Tasted blind at the BIVB Chablis tasting

