



2020 Chablis and Chablis Premier Crus

Before starting the tasting, Régisseur (estate manager) Matthieu Mangenot explained that the conversion to organic farming is continuing. With respect to the 2020 vintage, he noted that “the season once again started early and thankfully the winter was relatively wet as we would definitely need those water reserves later. There were a few cold nights in April that made us nervous but in the end there was no real damage. The vegetative cycle advanced quickly and the flowering started in mid-May, almost one month in advance of a normal season, at least historically. June and July were exceptionally warm, indeed almost 2° C warmer than average, which means that those months were warmer than 2003! As a result, the vines used up the excess water from the winter and by the end of July we found ourselves with close to a 40% precipitation deficit. As such there were sectors where hydric stress was a problem. Thankfully, we had just enough rain in August to allow the vines to finish their ripening cycle. We chose to begin picking on the 24th of August as we had the alcohol levels we wanted but we also really wanted to preserve acidities. Other than some sunburned berries, the thick-skinned fruit was as clean as could be so we could pick relatively quickly. Yields were barely average to good at between 35 to 40 hl/ha with potential alcohols of 12.5 to 13%. As to the wines, perhaps the most surprising thing is how good the acidities are as this was totally unexpected. To be sure, the aromas are ripe but not really exotic and I really like the interplay of tension and delicacy. In short, the, 2020s are clearly the product of a very ripe vintage yet they don't drink like it.” Mangenot also mentioned that in 2020, and for the next few years, there will be no Montée de Tonnerre as the vines were pulled up.

2020 Chablis *Domaine Long-Depaquit: (88-90)*

(100% stainless). There is good Chablis typicity to the ripe and fresh aromas of pear, apple and citrus confit. In the same vein, there is good energy, volume and richness to the medium weight flavors that conclude in a delicious, markedly saline and refreshing finish that is topped off by a touch of bitter lemon. 2024+

2020 Chablis 1er Cru *Les Lys Domaine Long-Depaquit: (90-92)*

(from a 2-ha holding; all stainless). A more elegant if more restrained nose combines notes of mineral reduction, honeysuckle and citrus zest. The finer and more intense flavors possess a lovely sense of underlying tension while displaying solid length on the chalky and bone-dry finish. Lovely and understated in style. 2026+

2020 Chablis 1er Cru *Les Beugnons Domaine Long-Depaquit: (90-92)*

(from a 2.3 ha parcel). Significantly riper aromas include those of white peach, citrus confit and quinine along with a similar note of mineral reduction. The succulent, round and generously proportioned middle weight flavors possess very good punch that carries over to the clean and dry finish that is supported by bright acidity. 2025+



2020 Chablis 1er Cru *Les Vaillons Domaine Long-Depaquit: (90-93)*

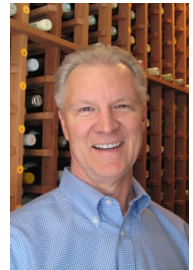
(from a holding of 4.3 ha that is 80% from Epinottes with the balance from Séchet and Les Lys; 10% wood). Cool, pure and airy array is comprised by notes of freshly sliced white-fleshed fruit, oyster shell and a hint of iodine. There is excellent intensity and lovely detail to the medium-bodied flavors that also conclude in a lingering and bone dry finish that, like the Les Lys, is noticeably chalky. One to check out. 2026+

2020 Chablis 1er Cru *Les Vaucopins Domaine Long-Depaquit: (89-92)*

(raised in ~15% wood). A whiff of the exotic that includes lychee and passion fruit is laced with floral and lemongrass wisps. The caressing and round if not especially dense middle weight flavors exude a subtle minerality on the focused and lingering finish. 2025+

2020 Chablis 1er Cru *Montmains Domaine Long-Depaquit: (91-93)*

(from .5 ha parcel in Forêts). Restrained aromas of citrus confit, iodine, spice and apple give way to notably denser medium-bodied flavors that flash evident power that builds on the bitter lemon-inflected finish that is markedly dry, sleek and balanced. This is quite good and worth your interest plus it's very Forêts in character. 2027+



2020 Chablis Grand Crus

2020 Chablis Grand Cru Les Blanchots *Domaine Long-Depaquit*: (91-93)

(from a 1.5 ha parcel of 40+ year old vines; ~25% wood). Moderate wood surrounds the overtly floral suffused nose of softly exotic white peach, sea breeze and pretty spice whiffs. The succulent, round and plump flavors exude a refreshing salinity on the very dry and sneaky long finish. Like several wines in the range, this needs to develop more depth, but the underlying material appears to be present for that to occur. 2027+

2020 Chablis Grand Cru Les Vaudésirs *Domaine Long-Depaquit*: (91-94)

(from a holding of 2.6 ha; ~25% new wood). Here the wafting nose flirts with exoticism with its aromas of both white and yellow peach, mineral reduction, salt water and algae. The refined and almost delicate flavors dance across the palate though there is good richness on the sappy, clean and equally dry finale. This too needs to develop more depth but it's promising. 2027+

2020 Chablis Grand Cru Moutonne *Domaine Long-Depaquit*: (91-94)

(2.35 ha monopole that spans a parcel of vines situated in both Vaudésir and Preuses though 95% of it is in Vaudésir; the site is protected from the wind and often gives very ripe wines; ~25% new wood). Once again there is good Chablis typicity to the ripe but cool and reserved aromas of dried orchard fruit, anise, acacia and orange peel. There is an appealing tension and refinement to the succulent medium weight flavors that are supported by lemon-tinged acidity on the refreshingly dry finale. This is firm enough to need at least a few years of patience. 2028+

2020 Chablis Grand Cru Les Preuses *Domaine Long-Depaquit*: (92-94) Sweet spot wine

Discreet though certainly perceptible wood sets off the ripe aromas of citrus confit, spring flowers, iodine and shellfish. The mouthfeel of the medium weight plus flavors is nothing short of gorgeous as it's at once caressing but punchy on the sappy and strikingly long finish. This too would benefit from having better depth, but the density of material is such that more will almost certainly develop if allowed a few years first. 2028+

2020 Chablis Grand Cru Les Clos *Domaine Long-Depaquit*: (90-93)

(from a 1.5 ha parcel; ~35% new wood). Here too the nose is cool, airy and restrained with its combination of oyster shell, floral, quinine and green apple aromas. There is equally good refinement though not the same mid-palate density to the beautifully detailed and even drier finale. Like both the style and the delivery but this is presently somewhat one dimensional though with that said, there is ample cellaring potential present. 2030+

2020 Chablis Grand Cru Bougros *Domaine Long-Depaquit*: (91-94)

The aromas of green fruit, lemon-lime and tidal pool are trimmed in hints of wood toast and menthol. There is again very solid mid-palate density to the more powerful and muscular flavors that possess a generous mouthfeel before tightening up on the impressively persistent if slightly rustic finale. 2030+

The "Sweet Spot Wines" section addresses the wide gulf between the under \$60 Top Value wines and the generally over \$150.

