

**2017 Chablis *Domaine Long Depaquit: 89***

(100% stainless). Pretty and fresh notes of mineral reduction, oyster shell and citrus lead to delicious, nicely rich and textured middle weight flavors that are clean, dry and youthfully austere if refreshing with better than average complexity for its level. 2022+

**2017 Chablis 1<sup>er</sup> Cru Les Lys *Domaine Long Depaquit: 91***

(from a 2 ha holding). Here too there is ample mineral reduction to the more restrained aromas quinine, petrol, floral and soft citrus elements. There is better volume and refinement to the delicious and liting medium weight flavors that exude a subtle stoniness on the sappy, very dry, balanced and saline-inflected finish. This is very Les Lys in character which is to say delicate yet focused and punchy. 2023+

**2017 Chablis 1<sup>er</sup> Cru Les Beugnons *Domaine Long Depaquit: 91***

(from a 2.3 ha parcel). There is even better Chablis typicity to the super-fresh aromas of sea breeze, iodine and various white-fleshed fruit scents. There is a bit more volume and richness if not the same refinement to the medium weight flavors that offer slightly better punch to the sneaky long and seductively textured finale. A qualitative choice though the two wines are texturally quite different. 2024+

**2017 Chablis 1<sup>er</sup> Cru Les Vaillons *Domaine Long Depaquit: 89***

(from a holding of 4.3 ha that is 90% from Epinottes with the balance from Séchet; 10% wood). Here too there is plenty of mineral reduction character suffusing the pear, apple and ocean breeze-scented nose. The exceptionally rich and relatively full-bodied flavors brim with copious amounts of dry extract that drenches the palate on the saline and intensely bitter lemon finish. 2023+

**2017 Chablis 1<sup>er</sup> Cru Montmains *Domaine Long Depaquit: 92***

(from .5 ha parcel in Forêts). A distinctly cool nose features airy aromas of essence of pear, shellfish and tidal pool is also trimmed in though wood to notice. The mouth feel of the nicely intense medium-bodied flavors is punchy but refined with ample minerality adding a touch of lift to the clean, dry and complex finish that deliver the best length in the range to this point. This mildly warm but attractively citrus-inflected effort should drink relatively well young yet should also reward 4 to 7 years of bottle age. 2025+

**2017 Chablis 1<sup>er</sup> Cru Montée de Tonnerre *Domaine Long Depaquit: 92***

(100% from Côte de Bréchain). The wood treatment doesn't mask the notably floral aromas of pear, apple and quinine scents. The markedly rich and concentrated flavors coat the palate with sappy dry extract while exuding both minerality and salinity on the surprisingly powerful finish that delivers deceptively good length. Note that while this is classy, it needs some time to develop better depth. 2027+

**2017 Chablis Grand Cru Les Blanchots *Domaine Long Depaquit: 93***

(from a 1.5 ha parcel of 40+ year old vines; ~25% wood). Here too the wood treatment is well short of invisible though once again it does not overshadow the intensely floral aromas of mostly white-fleshed fruit and oyster shell. There is both good volume and concentration to the punchy mineral-driven medium weight flavors that deliver excellent length on the overtly saline, bone dry finish. Patience recommended. 2027+

**2017 Chablis Grand Cru Les Clos *Domaine Long Depaquit: 94***

(from a 1.5 ha parcel; ~35% new wood). The wood regimen is more completely integrated and more easily allows the aromas of sea breeze, shellfish, petrol and mineral reduction to be appreciated. There is excellent intensity and muscle to the succulent, powerful and markedly rich big-bodied flavors that are supported by a firm acid spine on the clean, dry and focused finale that is almost chewy. This robust effort will need at least a few years but should be lovely in time. 2029+

**2017 Chablis Grand Cru Les Vaudésirs *Domaine Long Depaquit: 93***

(from a holding of 2.6 ha; ~25% new wood; to my knowledge this is the only domaine that uses Les Vaudésirs in the plural). Like the Les Clos the wood treatment surrounding the moderately exotic if agreeably fresh aromas of pear, apple and quinine is more completely integrated though once again hardly invisible. The exceptionally rich and opulent flavors possess so much dry extract that the mouth feel is almost unctuous though the supporting acidity is sufficiently firm to keep the balance on the finale. Note that this is a grand cru that should drink reasonably well young but age well too. 2027+

