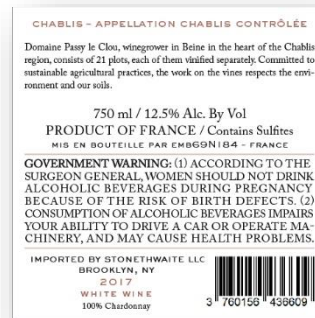
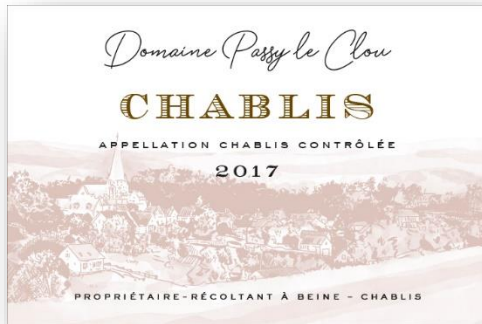


mary taylor wine

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Domaine Passy Le Clou Chablis



Closer to Champagne than the Cote d'Or, Chablis is the northernmost region of Burgundy. This cold continental climate makes for a zesty, mineral, laser-focused expression of Old World Chardonnay – some would even say its quintessential expression.

Our Beaujolais winemaker, Marine Descombe, purchased this small estate in the village of Beine in 2017. Passy Le Clou is an old family winery, formerly owned by respected Chablis winemaker Gérard Patrice. Having no children to pass it on to, he sold to Marine, who is deeply invested in preserving the history and the land of this domaine. She follows strict environmental guidelines to preserve the health of the soil and wildlife. Soils are tilled to avoid using herbicides by improving their aeration, soil structure, and water conservation. Natural hedges stimulate biodiversity, and only natural fertilizers and cover crops are used. An artificial lake helps moderate the climate and protect against the severe frosts of this northerly region.

Passy Le Clou's 30 hectares are spread over 21 individual plots, which Marine vinifies separately (with a small team of just 7 people) to showcase the individual expression of the terroir. This Chablis is from a small 3 hectare block.

The winery itself is modern, allowing precise winemaking with a light and delicate touch. After strict selection at harvest, grapes are pressed very gently in a pneumatic press, the must is allowed to settle naturally and is raked 12-24 hours after pressing. Fermentation takes place in temperature-controlled, stainless steel tanks for 4-6 months, and sedimentation occurs naturally. The wine then ages a further 3-6 months on its fine lees.

This Chablis shows remarkable purity, and a delightful balance between acidity and roundness.

Size: 750ml
Appellation: Chablis AOP
Soil Type: Stony clay and limestone (Kimmeridgian)
Varieties: 100% Chardonnay
Age of Vines: 40 years
Farming: HVE Level 3 Certified
Alcohol: 12.5%
Aging Details: Stainless steel

