

# DOMAINE DE L'ENCLOS

**Year Founded:** 2016

**Region:** Chablis, Burgundy,  
France

**Winemaker(s):** Romain and  
Damien Bouchard (brothers)

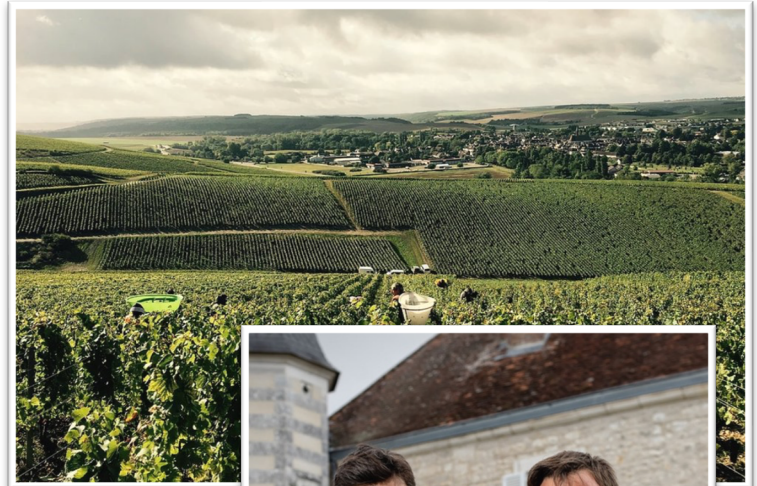
**Fun Fact:** The property is  
located in the heart of Chablis,  
in a large estate that was  
formerly the residence for the  
Monks of Pontigny Abbey.

**-Certified Organic-**

The river that runs through Chablis is aptly named: the Serine, a serene body of water as placid and perfect as the vineyards and sleepy villages that line its banks. Yet there is a new generation of grower here who is working to wake up this cool northern corner of Burgundy – for the better. Romain and Damien Bouchard founded their winemaking estate only in 2016, yet they are the fourth generation of their clan to toil the classic and chalky, Kimmeridgian soils of Chablis.

For generations, the family provided other winemakers with peerless Chardonnay fruit, pulled from impressive holdings in grand cru and premier cru vineyards, planted

carefully by family hands. Today these vines are in their prime, and with a passion to craft Chablis wines from living soils and healthy grapes, according to “simple and natural” methods and a good dose of “observation and patience,” the brothers – who call themselves “perfectionists” – have set a new, higher standard for the character-driven wines of Chablis. La Revue du Vin de France calls the wines of Domaine de L'Enclos “a sure value in the appellation,” but we'd take it much further: these organically raised, thrillingly expressive Chablis wines in short order have shown what a clear vision and native talent can achieve here, particularly amid a changing climate. These are Chablis wines with body and soul, energetic yet refined – indeed, stellar quality for serious value.



## Chablis 2023

100% Chardonnay. Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for nine months. Lightly filtered, with only moderate sulfur added. Aromas of lemon zest and lemon blossom, crushed oyster shells, light spice. Medium-bodied, fresh and long. Drink as an aperitif; with grilled fish and herbs; roasted chicken; fresh cheeses.