



VARIETALS:  
100% Chardonnay

## Le Grand Clos Chardonnay 2021 VQA NIAGARA PENINSULA

### OVERVIEW

Domaine Le Clos Jordanne represents a place: the winery's home, a destination for immersive experiences, and the heart of its terroir-driven philosophy.

“Domaine” signifies a complete estate winery, a perfect reflection of unwavering commitment to crafting exceptional wines from vine to bottle. With access to these exceptional new vineyards, the winery can showcase not only the Jordan Bench terroir that helped define its early days but also the unique character of Beamsville.

### WINEMAKING

When required, the Chardonnay bunches are manually sorted on the vibrating table and then whole cluster pressed. The juice (or ‘must’) settles in tank at 8-10°C for a couple of days before letting the tanks warm up, so that the naturally occurring yeast from the vineyard may slowly start the fermentation. We believe indigenous yeasts make the most complete, textured, complex, ageable wines.

We then transfer the barely fermenting juice to 228L barrels to complete the long, slow, unhurried fermentation. The wine is then patiently aged for 20 to 22 months according to the needs of each cuvée and/or vintage. Malolactic fermentation occurs naturally over the course of winter and finishes in mid-Spring. This extended élevage in the oxygenative medium of French oak barrels (typically 20-25% new) permits the tertiary perfumes and textures to develop and emerge, a technique that helps push the wine's terroir to the forefront.

95  
POINTS  
WINE ENTHUSIAST

**EDITORS' CHOICE** | At first, this wine is steely and unyielding. With some glass swirling, a beautiful aromatic tapestry of French lemon-scented laundry powder, oak spice and melon wrapped in Prosciutto unfurls. Then bright, juicy acidity opens the floodgates, with flavors of lemon zest, wet slate and filberts washing over the palate. Try everything you can to find this wine.