



DOMAINE MOREAU-NAUDET CHABLIS 2015



The village of "Chablis" located along the quiet "Serein" River, give its name to this appellation of origin, the northernmost wine district of Burgundy. The Chardonnay here is dry with a nice acidity and has an average less influence of oak, most of the wines being completely unoaked. The entire vineyard is planted on a unique soil of Kimmeridgian limestone, made of little oyster shells and fossils, giving to Chablis a salty and iodine minerality, heritage of the old ocean.

Stéphane Moreau practice a "well thought" agriculture, in his own words, where no insecticide or herbicide are used. The soils are worked to push the roots deep and his close respect of the lunar calendar led him very close to Biodynamy. Looking for a full and complete maturity Stéphane is usually the last to harvest, and one of the few to opt exclusively for manual picking. The label picture a hand holding between two fingers a white grape representing his handcrafted work.

SOIL TYPE _____

Clay and Kimmeridgean Limestone.
Single block located in the middle of an east oriented hillside.

VARIETAL _____

100 % Chardonnay / 20 years old vines

CULTURE _____

Mechanical work of the vines. No herbicides. No pesticides. Only organic fertilizer. Manual harvesting. Manual sorting on a sorting table in the vines.

VINIFICATION _____

Slow pressing in a pneumatic press.
Long "Debourbage" (clarification) of 10 hours at cold temperature in order to avoid any useless fining or filtration.
Aged 20 months in stainless steel vat.

TASTING NOTES _____

With gentle flinty and stony minerals, a very tempting Chablis showing notes of citrus and Asian pears. A rich mouth feel with subtle notes of white pepper and soft lemon peel flavors. A gorgeous wine with a long and fine balance.

From the same Winery :

- Petit Chablis*
- Chablis 1er cru "Vaillons"*
- Chablis 1er cru "Forêts"*
- Chablis Grand Cru "Valmur"*

