



DOMAINE MOREAU-NAUDET
CHABLIS 1ER CRU "VAILLONS" 2015



Northernmost vineyard of Burgundy, only 30 miles south of Champagne, Chablis owes its name to a peaceful village settled along the *Serein* river and surrounded by hillsides planted with exclusively Chardonnay grapes since more than a thousand year. The old ocean that was covering the area some millions years ago left behind this fascinating Terroir known as Kimeridgian limestone rich in oyster shelves, ammonites and fossils offering this inimitable minerality. Due to a cool climate and a low or no use of oak Chablis offers one the purest expression of Chardonnay grape in France.

In 23 years, until he suddenly died in august 2016, Stéphane Moreau with the help of his wife Virginie, put this small family estate on top of the hierarchy of Chablis. Through the fascinating personality of his wines he became he became the rightful heir of the two iconic figures of Chablis, Dauvissat and Raveneau. Intuitive and sensitive, gifted with a true sense of observation and attention to details, Stéphane have been able to bring a vibrant life in his wines. The 2015 vintage, last one produced by Stéphane and bottled by Virgine, is showing an enchanting volume and flesh while always letting the Terroir speaks. This vintage is the greatest testimony of Stéphane's talent and honor the legacy that Virgine courageously keep alive.

SOIL TYPE _____

A very stony calcareous single block of 4 acres on the lieu-dit "Sécher". Very steep south-west oriented hillside on the left bank of the Serein River.

VARIETAL _____

100 % Chardonnay / 50 years old vines

CULTURE _____

Ploughing of the soil under the row. No herbicides. No pesticides. Only organic fertilizer. Manual harvesting. Manual sorting on a sorting table.

VINIFICATION _____

Slow pressing in a pneumatic press. Long "Debourbage" of 10 hours in order to avoid any useless fining or filtration. Aged 24 months 1/3 in 1 year-old 600 liters French oak barrels and in 400 liters 1 year-old French oak barrels, and 2/3 in thermo-regulated stainless steel tanks. Light toast.

TASTING NOTES _____

Slight smoky notes, elegant aromas of white flower, typical of this Cru, nicely combined with hints of beeswax and honey. The sensation of power while staying refine is intense. The minerality once again display itself in a stunning salinity and an incredible length.

From the same Winery :
Petit Chablis 2016
Chablis 2016
Chablis 1er cru "Forêts" 2014
Chablis Grand Cru "Valmur" 2015

