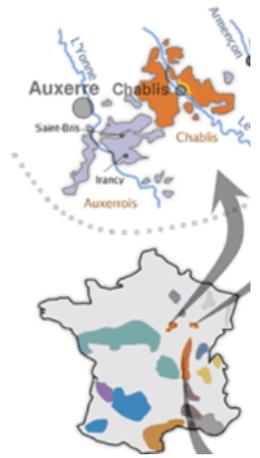




DOMAINE MOREAU-NAUDET

CHABLIS GRAND CRU "VALMUR" 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 the worthy heir of the two iconic figures of Chablis, Dauvissat and Raveneau. Intuitive and sensitive, gifted with a true sense of observation and attentiveness, 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 _____

Deep Clay and Limestone soil on top of rich kimméridgiennes marl. Single block of 1.5 acres located in this micro-valley of 24 acres home of the 7 only Chablis Grand Cru.

VARIETAL _____

100 % Chardonnay / 40 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 clarification 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 _____

This Grand Cru sums up what makes Chablis the excellence in Chardonnay. Charming floral notes, subtle citrus aromas, deep texture while staying always refine, intense salty minerality. The persistence of this wine is sublime and impressively precise.

From the same Winery :

Petit Chablis 2016

Chablis 2016

Chablis 1er cru "Forêts" 2014

Chablis 1er cru "Vaillons" 2015

