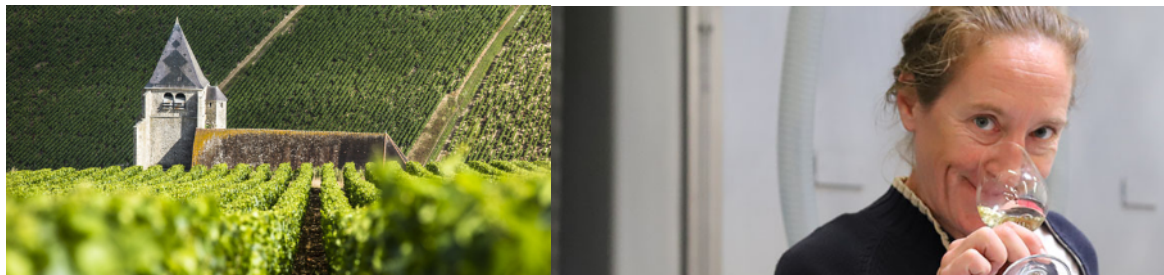




# DOMAINE MOREAU-NAUDET

## CHABLIS VIEILLES VIGNES "PARGUES" 2021



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 Kimmeridgian limestone, rich in oyster shelves, ammonites and fossils. Due to a cool climate and a low or no use of oak, Chablis offers one the purest expression of Chardonnay grape in France with an inimitable minerality.

Over the course of the last 25 years Virginie Moreau, alongside her husband Stéphane, put this small family estate on top of the hierarchy of Chablis. Through the fascinating personality of their wines, they became the rightful heir of the two iconic figures of Chablis, Dauvissat and Raveneau.

*Les Pargues* is a Chablis lieu-dit situated on a ridge between the 1er Crus *Montmains* and *Vosgros*. Originally classified as a 1er Cru level vineyard (pre-AOC), before being largely abandoned during the war, due to labour shortage, this site benefits from the same exposure and depth of soil than its illustrious neighbor. *Pargues* is a hidden gem, praised by the locals, offering the value of the Villages AOP with the excellence of a 1er Cru.

### SOIL TYPE \_\_\_\_\_

Clay and Kimmeridgian marl. Very stony topsoil.

Single block located in the middle of a south-east oriented hillside, contiguous with the 1er Cru Montmains.

### VARIETAL \_\_\_\_\_

100 % Chardonnay / 70 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 \_\_\_\_\_

Long and slow pressing in a pneumatic press. Fermentation with natural yeasts in stainless steel vats. Long settling at cold temperature for up to 10 hours in order to avoid any useless fining or filtration. Aged 14 months for 10% in neutral French oak barrels and the rest in stainless steel vat. Partial malolactic fermentation.

### TASTING NOTES \_\_\_\_\_

"Aromas of pear, peach, clear honey and iodine preface the 2021 Chablis Pargues Vieilles Vignes, a medium to full-bodied, satiny and vibrant wine with a layered core, racy acids and a long, mineral, delicately exotic finish."

-- RP 90 pts -William Kelley, *Wine Advocate* on September 2023



From the same Winery :

*Petit Chablis & Chablis 2022*

*Chablis 1er cru "Forêt", "Vaillons", "Montée de Tonnerre" & "Montmains" 2021*

*Chablis Grand Cru "Valmur" 2021*