



## DOMAINE MOREAU-NAUDET

### CHABLIS 2023



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. The sudden death of Stéphane in 2016 left Virginie, and their longtime winemaker Corrine, to hold the rein of the estate. After the difficult 2016 vintage with the frost that gave them a very small crop, 2017 was the consecration and 2018 the confirmation, with national praise by the highly respected *Revue des Vins de France*. They appointed them as the best achievement of the vintage and awarded them the second star, the equivalent of the Michelin stars for the Wineries in France.

#### SOIL TYPE

Clay and Kimmeridgian Limestone. Very stony topsoil.

Single block located in the middle of an east oriented hillside, contiguous with the 1er Cru Forêt.

#### VARIETAL

100 % Chardonnay / 30 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 in stainless steel vat. Partial malolactic fermentation.

#### TASTING NOTES

"Opens in the glass to reveal aromas of grapefruit zest, acacia and flint. On the palate, it's medium-bodied, tangy and textural, concluding with a precise, delicately sapid finish. "

From the same Winery :

*Petit Chablis 2023*

*Chablis 1er cru "Forêt", "Vaillons", "Montée de Tonnerre" & "Montmains" 2023*

*Chablis Grand Cru "Valmur" 2023*

