



# DOMAINE MOREAU-NAUDET CHABLIS GRAND CRU "VALMUR" 2018



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. 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.

Valmur is widely considered to be one of the best Grand Cru climats, alongside the neighboring Grand Cru Climats Les Clos and Vaudésir. This is due in part to its aging ability, but also because the racy-yet-elegant quality of its wines is considered almost quintessentially Chablis.

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

Deep Clay and Limestone topsoil that is shot through with tiny, fossilized oyster shells. Same kimeridgian subsoil than the all Grand Cru hill. Single southeast facing block of 1.5 acres

## 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.

"The 2018 Chablis Valmur Grand Cru is melds together fruit depth, finesse and energy to a degree that is quite rare in this vintage."



**Antonio Galloni, Vinous (92-95)pts**