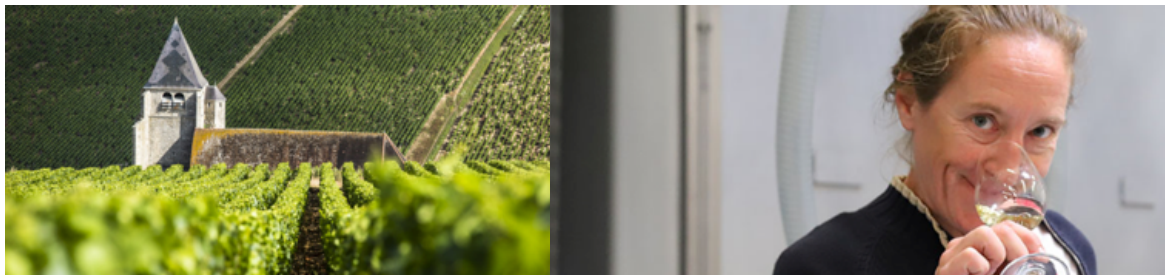




DOMAINE MOREAU-NAUDET
CHABLIS VIEILLES VIGNES "PARGUES" 2020



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.

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 Kimmeridgean 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 _____

The Chablis Vieilles Vignes Les Pargues is a rich wine with all of the gravitas that comes from the old vines; it is a wine of real substance. Tropical fruit, exotic floral notes and spice all emerge but it is the wine's vertical power and depth that stand out most.

From the same Winery :

Petit Chablis & Chablis 2020

Chablis 1er cru "Forêt", "Vaillons", "Montée de Tonnerre" & "Montmains" 2020

Chablis Grand Cru "Valmur" 2020

