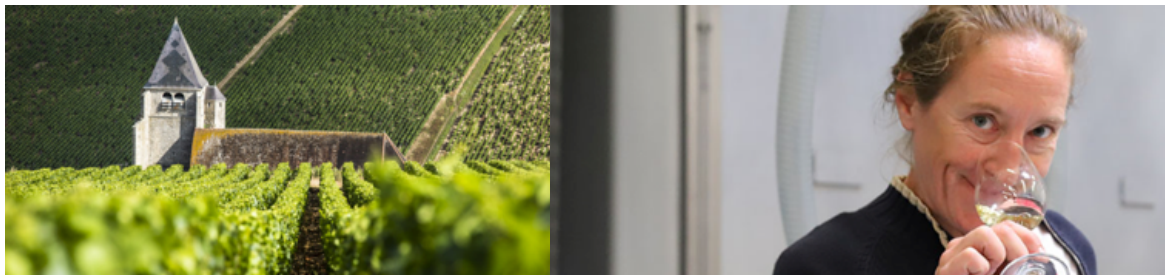




DOMAINE MOREAU-NAUDET
CHABLIS 1ER CRU "MONTÉE DE TONNERRE" 2020



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 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.

Montée de Tonnerre is one of Chablis' most highly regarded Premier Cru vineyards. It seats on a southwestern spur, with Grand Cru Blanchot and the Grand Cru sites just over the Brechain valley to the north, and Mont du Milieu on the next hillside south. This climat overall southwesterly aspect and high-quality Kimmeridgian soils has led to its classification as a Premier Cru, but it shares many geological similarities to the neighboring Grand Cru slopes.

SOIL TYPE _____

Thin, clayey surface on top of the famous Kimmeridgian marls moderate the cooler nature of the site. South-west orientation.
 1.6 acres plot on the lieu-dit "Côte de Bréchain".

VARIETAL _____

100 % Chardonnay / 55 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 _____

Slow pressing in a pneumatic press. Long "Debourage" (clarification) of 10 hours in order to avoid any 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. Barrels are shaped with hot water.

TASTING NOTES _____

The Chardonnay-based wines made in Montée de Tonnerre tend to be mineral and intense, with nutty, honeyed characters emerging with age. Expressive aromas of lime and granny smith apple. Lovely saline minerality. Nicely textured finish.

From the same Winery :

- Petit Chablis 2020 & Chablis 2020*
- Chablis 1er cru "Vaillons", "Forêts" & "Montmains" 2020*
- Chablis Grand Cru "Valmur" 2020*

