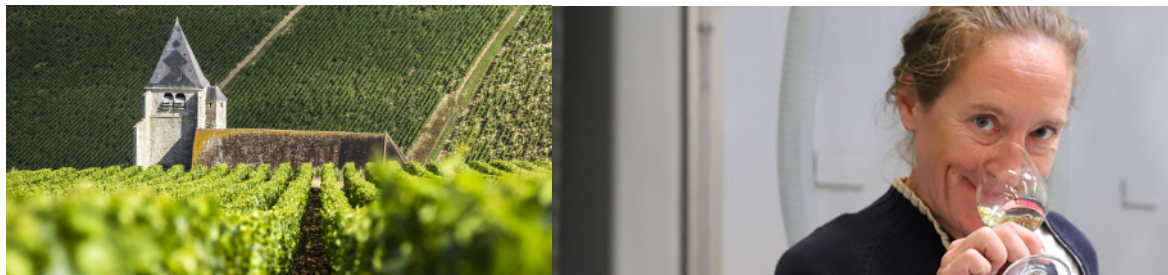




DOMAINE MOREAU-NAUDET

CHABLIS 1ER CRU "FORÊTS" 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 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. The sudden death of Stéphane in 2016 left Virginie, and their longtime winemaker Corrine, to hold the rein of the estate. Their constant progression over the last few years gave them national praise by the highly respected *Revue des Vins de France*, who awarded them the second star, the equivalent of the Michelin stars for the Wineries in France.

SOIL TYPE

On a steep slope made of Clay and Kimmeridgean Limestone. South-East exposure provides exceptional sunlight. 4.5 acres single block. *Fôrets* is one of the three *Climats*, with *Montmains* & *Butteaux* included under the flag-bearing *Climant Montmains*. The 1er Cru *Forets* is known to be the most robust and mineral of the 3.

VARIETAL

100 % Chardonnay / 45 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 "Debourbage" (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. Light toast.

TASTING NOTE

"Unwinding in the glass with scents of peach, pear and orange zest mingled with white flowers and freshly baked bread, the 2021 Chablis 1er Cru *Forêts* is medium-bodied, satiny and layered, exhibiting impressive ripeness for the vintage, racy acids and a long, saline finish. This is a terrific effort in a challenging year."

-- RP 93 pts William Kelley, *Wine Advocate* on September 2023

From the same Winery :

Petit Chablis 2022 & Chablis 2022

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

Chablis Grand Cru "Valmur" 2021

