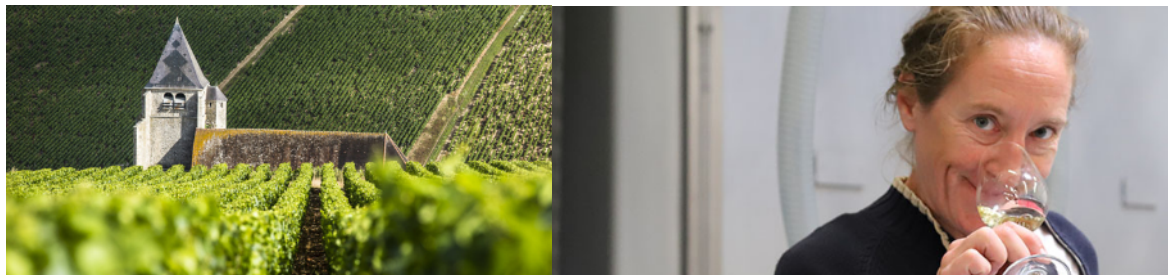




DOMAINE MOREAU-NAUDET

CHABLIS 1ER CRU "MONTMAINS" 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.

Montmains is both an individual Premier Cru site as well as a flag-bearing title that also covers the Premier Cru vineyards of Forêts and Butteaux. The 90 acres of the individual Montmains section sits on the lower slopes, at the tip of the Valley as it runs parallel to that of Vaillons. Here the slope faces slightly more east looking over the 7 Grand Crus, with good orientation for the morning sun and more exposure to the cool winds of the *Serein* valley. Wines from Montmains tends to be fresher, mineral and more elegant than their more structured neighbors on the steeper slopes to the south.

SOIL TYPE _____

Thin, clayey surface on top of the famous Kimmeridgian marls moderate the cooler nature of the site. South-east/North-east orientation. 1.6 acres plot.

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 2021 Chablis 1er Cru Montmains bursts with classic aromas of green apple, sweet citrus oil, white flowers and freshly baked bread, followed by a medium to full-bodied, satiny palate with good depth of fruit, racy acids and a penetratingly tangy finish. It's built to reward some bottle age."

-- RP 92+ pts - William Kelley, Wine Advocate on September 2023

From the same Winery :

Petit Chablis 2022 & Chablis 2022
Chablis 1er cru "Vaillons", "Forêts" & "Montée de Tonnerre" 2021
Chablis Grand Cru "Valmur" 2021

