



### PRODUCER PROFILE

Estate owned by: Louis and Anne Moreau  
Winemaker: Louis Moreau  
Total acreage under vine: 124  
Estate founded: 1994  
Winery production: 300,000 Bottles  
Region: Burgundy  
Country: France

## Chablis Vaullignot 1er Cru 2016

### WINE DESCRIPTION

Domaine Louis Moreau is a 50-hectare estate based in the heart of the Chablis appellation. Louis and his wife Anne founded the domain in 1994 and own parcels in four of Chablis' seven grand cru climats. All of Louis' decisions in the vineyard and cellar are meant to bring out the personality of each terroir.

Vineyards are farmed *lutte raisonnée* with some of the premier cru and grand cru vineyards in conversion to organic. Petit Chablis and Chablis are machine-harvested while the premier and grand crus are hand-harvested. The wines are vinified and aged in stainless steel tanks and receive a light filtration before bottling.

### ABOUT THE VINEYARD

Chablis Vaullignot 1er Cru sits in a side valley on the left bank of the Serein and has a higher proportion of clay than other premier crus giving it a rounder profile.

### WINE PRODUCTION

Grapes are hand-harvested and vinified by spontaneous fermentation in stainless steel tanks. The wine goes through 100% malolactic fermentation and ages 18 months on the fine lees before bottling.

### TASTING NOTES

Chablis achieves its highly distinctive mineral character due to its cool northerly climate and its highly calcareous soil. The Domaine Louis Moreau Chablis Vaullignot Premier Cru has a classic Chablis character, with an elegant minerality and a rich, full palate. Hints of mint and pineapple on the nose, and a long finish.

### FOOD PAIRING

Chablis, with its steely character and fresh citrus flavor, pairs well with white fish and shellfish and its naturally high acidity can counterbalance cream-based sauces. Unoaked Chablis lends itself well to vegetables, starches, Comté, or fresh goat cheese.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Chablis
Soil composition:	Calcareous and Clay
Training method:	Double-Guyot
Exposure:	Southeastern
Average Vine Age:	48 years

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Maceration technique:	Pumpovers and Sur-Lie Aging
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	18 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	0.9 g/L
Acidity:	4.0 g/L