



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 Valmur Grand Cru 2015

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 Valmur Grand Cru sits northwest of Les Clos and features pure Kimmeridgian soil and southwest exposure. Valmur is typically firm and full-bodied, and Louis Moreau's parcel sits at the top of the vineyard where it receives ample sun. "Valmur is low yielding, concentrated, and ripe," says Louis Moreau, "it's the only wine that sees a more Burgundian vinification."

WINE PRODUCTION

Grapes are hand-harvested and vinified by spontaneous fermentation in stainless steel tanks. Malolactic fermentation is controlled depending on the vintage and ages 18 months on the fine lees in up to 25% new 500-liter French oak barrels.

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 Valmur Grand Cru is robust and powerful, vinified in the style of Côte de Beaune with some oak aging.

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. Oaked versions are well-suited to grilled fish, roasted pork, and poultry.

VINEYARD & PRODUCTION INFO

| | |
|------------------------------|-------------------------|
| Production area/appellation: | Chablis |
| Soil composition: | Kimmeridgian clay |
| Exposure: | Southern / Southwestern |
| Average Vine Age: | 54 years |

WINEMAKING & AGING

| | |
|----------------------------------|--|
| Varietal composition: | 100% Chardonnay |
| Maceration technique: | Sur-Lie Aging |
| Type of aging container: | Barrels and Stainless steel tanks |
| Size of aging container: | 500L oak barrels, up to 25% new |
| Length of aging before bottling: | 40% of the cuvée is aged in oak for 6 months, after which the wine is blended and aged in tank for another 12-14 months. |

ANALYTICAL DATA

| | |
|-----------------|---------|
| Alcohol: | 13.1 % |
| pH level: | 3.3 |
| Residual sugar: | 1.4 g/L |
| Acidity: | 3.5 g/L |