



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 Vaillons 1er Cru 2017

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 Les Vaillons 1er Cru is one of the largest Chablis premier crus and sits in a side valley on the left bank of the Serein with classic Kimmeridgian clay soil. Les Vaillons has a southeastern exposure with full morning sun and cools in the evening helping to preserve freshness. Moreau's holdings are in the climats Roncières, Sécher, and Chatains.

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 Vaillons Premier Cru is a generous, fleshy and lively wine that displays a beautiful balance of minerality, fruitiness and elegance.

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: | Kimmeridgian clay |
| Exposure: | Southeastern |
| Average Vine Age: | 52 |
| Bottles produced of this wine: | 13,860 |

WINEMAKING & AGING

| | |
|----------------------------------|-----------------------------|
| Varietal composition: | 100% Chardonnay |
| Maceration technique: | Pumpovers and Sur-Lie Aging |
| Fining agent: | Vegan |
| Type of aging container: | Stainless steel tanks |
| Length of aging before bottling: | 16-18 months |

ANALYTICAL DATA

| | |
|-------------------------|-----------|
| Alcohol: | 12.8 % |
| pH level: | 3.3 |
| Residual sugar: | 1.0 g/L |
| Acidity: | 3.9 g/L |
| Total SO ₂ : | 94.0 mg/L |