



Chablis Village Domaine

Surface : 1.5ha –south, south-east exposure

Location : Chablis, place called « les Pargues » (near from Premiers Crus Vaillons and Montmains)

Grape : 100% chardonnay.

Soil : argilo-calcaire du kimméridgien.

Planting density : 6500 pied/ha.

Average age of the vine : 60-70 years old.

Vinification

Organic Agriculture certification with Ecocert since 2013 vintage.

Manual harvesting and **grape selection** on a sorting table.

Pneumatic press.

Cold settling and fermentation with a temperature of around 20°C. **Natural yeasts.**

Vinification and aging : 100% in regulated stainless steel tanks.

Aging from 10 to 12 months.

2018 vintage : this generous harvest with perfect sanitary conditions gave complex, expressive, and generous wines but still with a nice balance between maturity and acidity.

Alcohol : 13,5%

Tasting : on white fruit flavours with a nice minerality, perfect for the aperitif or with oysters, shellfish or just grilled fishes.

To be served between 12 and 14°



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