



Chablis Premier Cru Vaillon - Guy Moreau

Surface : 1 ha – south, south-east exposure.

Location : left bank of Chablis, in the historical part of the Vaillons (blending of 5 parcels).

Grape : 100% chardonnay.

Soil : clay-limestone marls (Upper Jurassic), very rich of marine fossils (Exogyra virgula : small oyster fossils).

Planting density : 6500 pied/ha.

This cuvee is a tribute to Chrisian's father, Guy Moreau who planted this vine in 1933. 85 years ago!

Organic Agriculture certification with Ecocert since 2013 vintage.

Vinification

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 : 60% in regulated stainless steel tanks / 40% in oak barrels for 6 to 8 months (2/3/4 year-old barrels - less than 5% of new oak).

Natural tartaric stabilisation after 10 to 12 months of aging.

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 : 14%

Tasting : very aromatic, generous and fine wine, with citrus fruits, white fruits and flowers flavours. Perfectly matching with all fish, shellfish, poultry or white meat.

To be served between 12 and 14°