



## **Chablis Grand Cru Valmur**

**Surface :** 1 ha– 70% south-east exposure / 30% north-ouest.

**Location :** right bank of Chablis.

**Grape :** 100% chardonnay.

**Soil :** clay-limestone marls from Kimmeridgien (Upper Jurassic), predominantly clays.

**Planting density :** 7000 pied/ha.

**Average age of the vine :** 60 years old.

## **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 12 to 16 months of aging.

**Organic Agriculture certification with Ecocert since 2013 vintage**

**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%

**Tasting :** this hot climate predominantly made of clays produces a full-bodied powerful wine, with amazing fruit flavours. Comes perfectly with scallops, lobster, fine fish, white meat, cheeses (comté, goat cheese...).

To be served between 12 and 14°



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