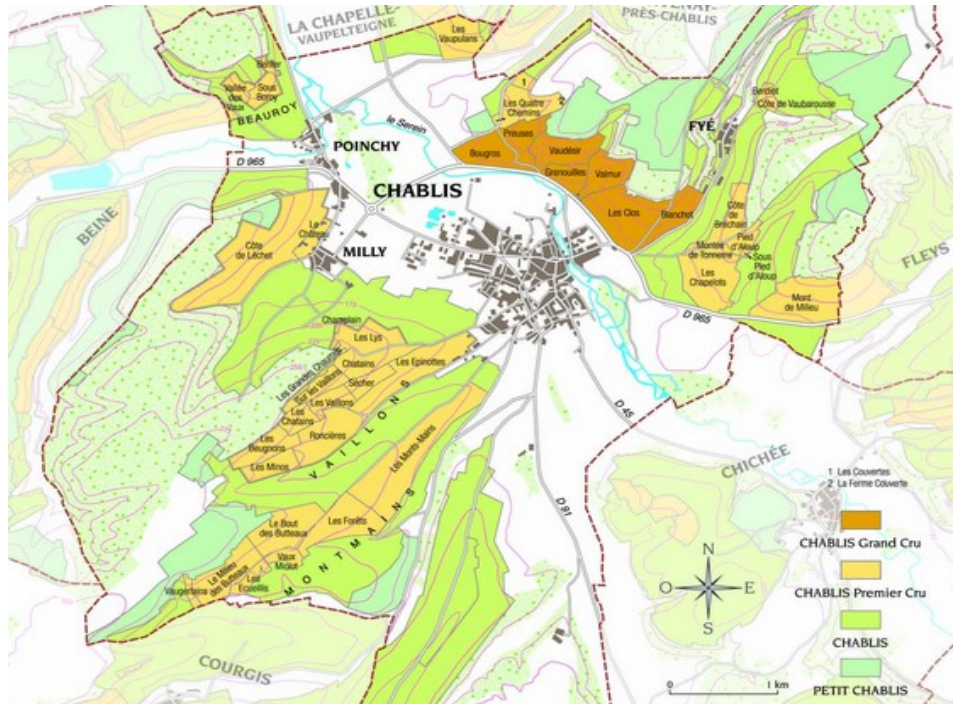


2019 Vintage



Chablis Premier Cru Vaillon

Our vineyard is located in the village of Chablis, in the very heart of Chablis, on the **left bank** of the Serein River, and benefit from an excellent **south, south-east** exposure. The soil is made up of kimmeridgien clay, a soil specific to the Chablis region. It is rich in fossil shells of a small oyster, *Exogyra virgula*, frequently found in the Chablis soil.

Our wines are certified organic with Ecocert since 2013.

Density plantation: 6500 plant/ha.

Average age of the vines: **62 to 72 years old.**

Vinification

Harvested by hand, carried by small trailers, which unload the grapes by **vibration** to avoid crushing, then we use a **sorting table** to eliminate unripe or damaged grapes.

Pneumatic winepress. Cool racking. **Natural yeasts.**

Winemaking and aging:

55% in **stainless steel vats** with temperature-controlled fermentation.

45% in **barrels** (2-3-4 years old barrels, less than 5% of new oak) for 8 months, and blending before bottling. 100% of the malolactic fermentation.

Natural tartaric stabilisation after 12 to 16 months aging.

2019 vintage : after a pretty cold winter and almost no rain, flow ring did well despite a few spring frosts. The summer was particularly hot and dry. No disease at all in the vineyard ! The rain early september unblocked the maturity and the harvest which started on sept. 12th was totally healthy. Nothing to pick out ! 2019 is a rather ripe vintage like the 2018, but with a higher level of acidity. Very aromatic, with fruits and white flowers flavours, while keeping a nice minerality, it is a generous and delicate wine, perfect with fish and shellfish, but also with poultry and all white meats...

Grape : 100% chardonnay / Alcohol : 13.5%

To taste between 12 and 14°



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