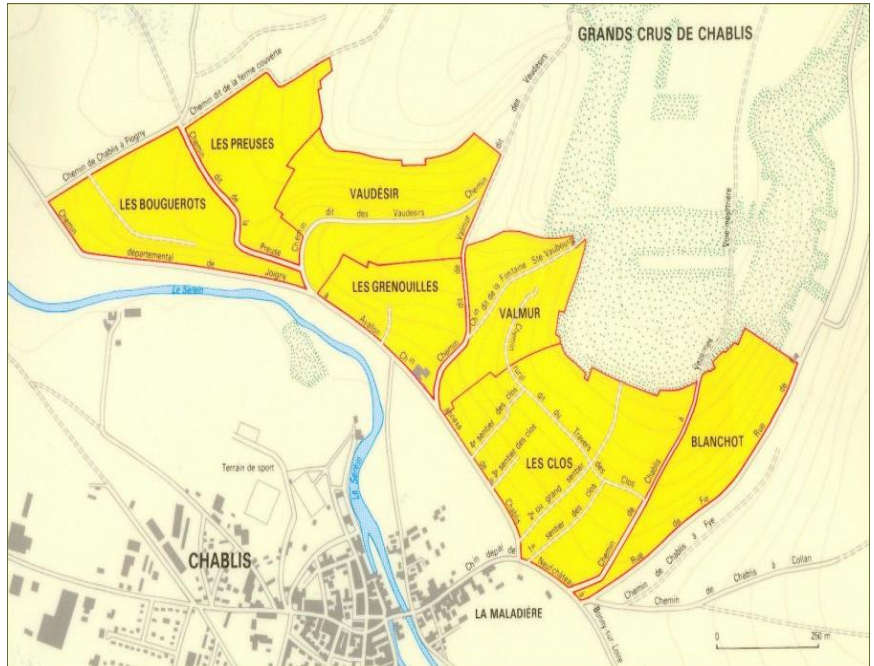


2019 Vintage



Chablis Grand Cru Les Clos

Surface : 3 ha in one big piece – south exposure.

Location : right bank of Chablis.

Soil : clay-limestone marls from Kimmeridgien (Upper Jurassic), very rocky with white and dense clays.

Planting density : 7000 plant/ha.

Average age of the vine : 52-61 years old.

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.**

Winemaking and aging : 50% in regulated stainless steel tanks / 50% in barrels for 9 months (2/3/4 year-old barrels – less than 5% of new oak) and 6 months blending in tanks 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, flowering 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. This is the most famous Grand Cru of Chablis, complex, massive, very mineral with a remarkable finess and a beautiful structure. Comes perfectly with scallops, lobster, fine fish, white meat, cheeses...

Grape : 100% chardonnay / **Alcohol :** 13.5% / To taste between 12 and 14°



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