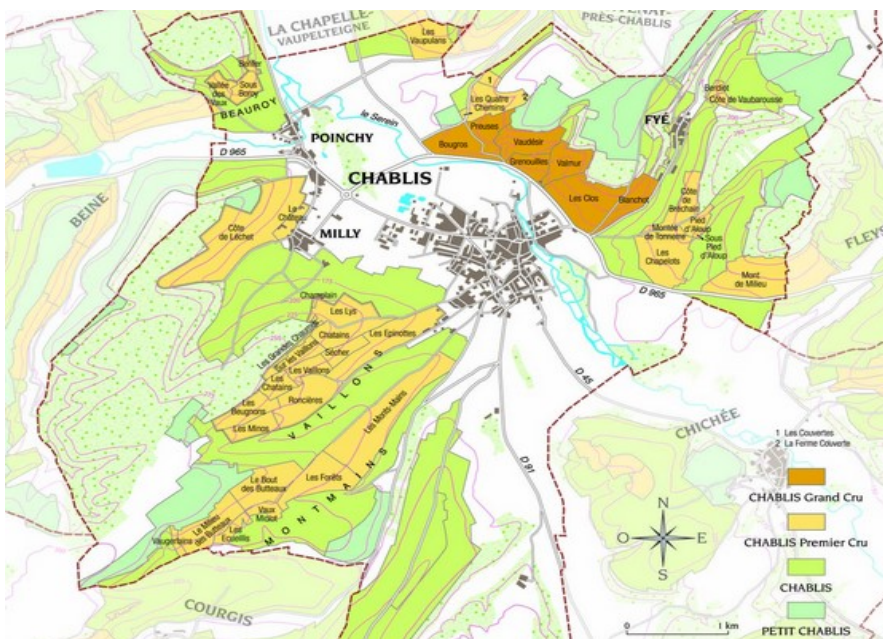


2019 Vintage



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.

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

Planting density : 6500 plant/ha.

This cuvée is a tribute to Christian 's father, Guy Moreau who planted this vine in 1933. 86 years ago !

Organic Agriculture certification with Ecocert since 2013 vintage.

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:

40% in stainless steel vats with temperature-controlled fermentation.

60% in barrels (2-3-4 years old barrels, less than 5% of new oak) for 9 months, 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. Very aromatic, generous and fine wine, with citrus, white fruits and flowers flavours. Perfectly matching with all fish, shellfish, poultry or white meat.

Grape : 100% chardonnay / Alcohol : 13.5%

To taste between 12 and 14°



Domaine Christian Moreau Père & Fils
26 Avenue d'Oberwesel – 89800 Chablis

www.domainechristianmoreau.com
contact@domainechristianmoreau.com