

Chablis Fineness

Louis Moreau
Chablis Bourgogne



Viticulture Area: France - Burgundy - Chablis

Proprietor: Louis MOREAU

Village: Beines & Chablis

Superficy: 24 hectares (52.08 acres)

Initial Plantation: 1980

Soil: Most of the parcels are planted on sandy & clay soils.

Orientation: West

Technical Data

Grape Variety: 100% Chardonnay

Vintage: 2014

Alcohol: 12.71% Alc. vol

pH: 3.22

Total Acidity: 3.9 g/L

Residual Sugar: 0.5 g/L

Type of closure: DIAM cork or Screwcap - Upon request.

Vinification Methods: We start harvesting the Chablis parcels located in Chablis, the parcels in Beines need a few more days to reach optimum ripeness before picking.

Once the juices are in stainless steel tanks, they first go through 100% alcoholic fermentation activated with natural yeasts for 15-18 days at low temperature (18°C) then through 100% malolactic fermentation thanks to natural bacteria at 20°C for a few months.

Aging Methods: After a racking manipulation to take out the gross lees, the wine ages in tank on fine lees for at least 4 months while we practice a pumping over every week. Then it is fined before a cold filtration and bottling. This last part is done tank by tank, as soon as the bottles are sold, the rest of the wine remaining in tank. For Chablis 2014, first bottling exceptionally occurred in January due to the small crop in vintage 2013. But the rest of vintage 2014 will stay in tank few more 10 months before being bottled.

Tasting notes:

This Chablis displays a brilliant golden color, while its nose is floral with a hint of white (apple & pear). Depending on the vintage, its gustatory attack can express mineral & citrus notes, balanced by its roundness & fineness.