

# Chablis 1er Cru Vaullignot Minerality

*Louis Moreau*  
Chablis Bourgogne



Viticulture Area: France - Burgundy - Chablis

Proprietor: Louis MOREAU

Village: Beines

Superficy: 10 hectares (22 acres)

Initial Plantation: 1976

Soil: The parcels are planted on calcareous & limestone layers.

Orientation: South-East

Annual Production: 54.000 bottles

## Technical Data

Grape Variety: 100% Chardonnay

Vintage: 2012

Alcohol: 12.5% Alc. vol

pH: 3.20

Total Acidity: 4.3g/L

Residual Sugar: 1,5 g/L

Vinification Methods: 1er Cru Vaullignot parcels are handpicked, like all our 1ers Crus and Grands Crus. Generally, we harvest these parcels a few days after 1er Cru Vaillons in order to give the grapes extra time to mature.

Once the juices are in stainless steel tanks, they first go through a 100% alcoholic fermentation activated with natural yeasts for 15-18 days at low temperature (18°C) then through a 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 6 months with a pumping over on a weekly basis. Then it is fined before a cold filtration and bottling. This last part is done tank by tank, the rest of the wine remaining in tank at least 1 year. The last tank of Vaullignot 2011 has not been bottled yet.

Tasting notes:

This wine is a perfect example of a classic Chablis 1er Cru. Its exposure to a relatively cool morning sun ensures its elegance and enhances its minerality & richness drawn from the calcareous and clay subsoil. It has a rich yellow gold color with green hints and its nose reveals aromas of mint & pineapple. Its flavours are full & freshness dominates, with a long persistent finish.