



PRODUCER PROFILE

Estate owned by: Louis and Anne Moreau
Winemaker: Louis Moreau
Total acreage under vine: 124
Estate founded: 1994
Region: Burgundy
Country: France

Louis Moreau Petit Chablis 2017

WINE DESCRIPTION

Domaine Louis Moreau is a 50-hectare estate based in the heart of the Chablis appellation. Louis and his wife Anne founded the domain in 1994 and own parcels in four of Chablis' seven grand cru climats. All of Louis' decisions in the vineyard and cellar are meant to bring out the personality of each terroir.

Vineyards are farmed *lutte raisonnée* with some of the premier cru and grand cru vineyards in conversion to organic. Petit Chablis and Chablis are machine-harvested while the premier and grand crus are hand-harvested. The wines are vinified and aged in stainless steel tanks and receive a light filtration before bottling.

Petit Chablis comes from the sandy-Portlandian limestone soils of the plateau above the valley.

Louis uses cultured yeast for fermentation and vinification is in stainless steel tanks to preserve freshness and fruit. Petit Chablis goes through 100% malolactic fermentation and ages four months on the fine lees before bottling.

TASTING NOTES

Chablis achieves its highly distinctive mineral character due to its cool northerly climate and its highly calcareous soil. The Domaine Louis Moreau Petit Chablis is fresh and aromatic, with notes of apple and citrus on the nose. Bright acidity and a roundness on the palate.

FOOD PAIRING

Chablis, with its steely character and fresh citrus flavor, pairs well with white fish and shellfish and its naturally high acidity can counterbalance cream-based sauces. Unoaked Chablis lends itself well to vegetables, starches, Comté, or fresh goat cheese.

VINEYARD & PRODUCTION INFO

Soil composition:	Sandy-Portlandian limestone
Average Wine Age:	28-25 years

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4 months

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.3
Residual sugar:	1.4 g/L
Acidity:	3.4 g/L