

## *Louis Moreau, Chablis AOC*



### THE FACTS

**Producer:** Louis Moreau  
**Winemaker:** Louis Moreau  
**Varietal(s):** 100% Chardonnay  
**Country:** France  
**Region:** Chablis, Burgundy

**Vintage:** 2015  
**ABV:** 12%  
**Residual Sugar:** 2.7g/l  
**Case Size:** 6x75cl  
**Closure:** Natural Cork  
**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

Louis represents the sixth generation of the Moreau family linked to Chablis vineyards since 1814. Louis collaborates closely in the area of nursery research with the most important Domaine in Burgundy with a view to constantly improving the quality of his vines. He particularly focuses his research on selection of the most robust vine plants in "Vieilles Vignes" of the Domaine (mainly in Premiers Crus and Grands Crus) in order to make the most of all the terroirs. All year long, Louis practices high quality methods resulting in wines of unique style, combining minerality, fineness, elegance and purity.

### TASTING NOTE

A floral nose with white pear and apple notes, followed by citrus fruits, steely acidity, freshness and minerality on the palate.

### FOOD MATCH

Drink with all the classic seafood combinations such as oysters, fruit de mers and lightly flavoured white fish such as grilled lemon sole, cod and haddock.

### WINE STYLE

White

### OAK TREATMENT

Unoaked

### WINE SUITABILITY

**Vegetarian:** Yes  
**Vegan:** Yes  
**Allergens:** Sulphites