

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