



CHABLIS FORÊTS 1ER CRU, MOREAU-NAUDET (37.5 CL) – 2023



TASTING NOTES

From a large two-hectare parcel that synthesises the two types of soil between Sécher and Vaux Miolot, this is one of the best Premiers Crus of Chablis, complete with a full-bodied, vinous character and minty, liquorice accents. As with Vincent Dauvissat, who helped popularise the cru, it will age wonderfully for 15 years or more.

Guide Vert RVF : 94/100

PROVENANCE

BOURGOGNE

APPELLATION

CHABLIS

DOMAIN

MOREAU-NAUDET

GRAPE VARIETIES

CHARDONNAY

FOOD AND WINE

SEAFOOD - SALMON
TARTAR - OYSTERS IN
SAKE JELLY - CHEESE.



OENOLOGY

Surface of the vineyard: 1.84 hectares. Age of the vines: 50 years. Nature of the soil: clay-limestone (stony). Location: on the slopes. South-western exposure. Mechanical working of the soil. No chemical fertilizers. No weedkillers. Manual harvest with sorting table.



VITICULTURE

Slow pressing, settling for 10 hours and ageing 1/3 in barrels for 24 months and 2/3 in temperature-controlled tanks for 24 months.