

## Domaine Louis Moreau Chablis France 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2022

**GRAPE** Chardonnay

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Burgundy

**SMALLER REGION** Chablis

### Rationale

Chablis is a classic and indeed, a benchmark for understanding the concept of terroir in French Chardonnay. This variety can be excellent at absorbing — and reflecting — the terroir where it's grown; if it wasn't sensitive to terroir, none of the factors that influence the singular flavors of Chablis would really matter.

Here in Burgundy's Chablis, you have very distinctive soil: Kimmeridgian, a combination of clay and namesake limestone. Chablis is essentially an old seafloor, and its soil is very chalky and minerally punctuated with fossilized seashells and fragments of marine skeletons. Kimmeridgian soils have a high proportion of clay marl, limestone, and marine fossils, which is why Chardonnay grown in it tends to be revered, since that saline, seashell flavor finds its way into the bottle, giving Chablis its distinctive flavor profile.

As a bonus, Chablis ages very well with its bright citrus, sea spray, and mineral notes, giving way to toasted nut, honeyed floral, and light marmalade notes with bottle development.

Domaine Louis Moreau is a 124-acre estate based in the commune of Beines in the heart of the Chablis appellation. Louis and his wife Anne founded the Domaine in 1994, with half the family vineyards once leased to the négociant firm J. Moreau & Fils. Louis Moreau owns parcels in four of Chablis' seven grand cru climats, including the grand cru Clos des Hospices dans Les Clos, three premier crus, and several plots in the Chablis and Petit Chablis appellations.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Yellow

**HIGHLIGHTS** Green

**BUBBLES** Yes

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Key Lime • Lemon • Grapefruit (W/Y) *Condition: Fresh, Ripe* *Part: Flesh*

**TREE/VINE FRUIT** Pear (Green) • Apple (Green) • Pear (Asian) • Pear (Yellow/Brown)  
*Condition: Fresh, Ripe*

**STONE FRUIT** Plum (Green/Yellow) *Condition: Fresh*

**TROPICAL FRUIT** Mango • Starfruit • Kiwi *Condition: Fresh*

**FLORAL** Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

**GREEN VEGETABLE** Olive (Green) • Spring Peas

**OTHER VEGETABLE** Mushrooms (White) • Ginger / Root

**HERBAL** Chive • Lemon Grass • Chervil • Verbena

**OTHER SPICES** Ginger Powder • Sesame / Candy

**INORGANIC EARTH** Mineral / Rock • Chalk / Limestone

**OAK AGING** No

**OXIDATION/NUTTINESS** Pinenut • Cashew • Peanut / Shell

**PERCEIVED WINEMAKING CHOICES** Lees Contact