

DOMAINE MOREAU-NAUDET CHABLIS



100% Chardonnay. Bright aromas of grapefruit zest, acacia blossom, green apple and a distinct flicker of flint. Flavors of key lime and ripe orchard fruit. Medium-bodied and textural with a mouthcoating quality derived from 20 months of aging on lees. Concludes with a precise, delicately sapid and stony finish that lingers with mineral vibration. Highly versatile, pairs exceptionally well with fresh seafood, light poultry and creamy cheeses. Organic.

Sourced primarily from two villages (Préhy and Courgis) located south of Chablis, Burgundy, France. The vineyards sit on classic Kimmeridgian limestone and clay-limestone soils. The majority of the vines are 20-30 years old. The grapes are harvested by hand at optimal ripeness. The fruit is whole-bunch pressed using a Champagne-style press. Slow fermentation with indigenous yeasts in stainless-steel at "warmish" temperatures of 21–22°C to enhance aromatic complexity. Aged 20-24 months on fine lees.

Founded in 1950 but with viticultural roots dating back to the 17th century, Domaine Moreau-Naudet rose to global prominence under the late Stéphane Moreau, who transformed the estate into a benchmark for organic, terroir-driven Chablis. By rejecting industrial methods in favor of hand-harvesting, indigenous yeasts, and exceptionally long lees aging, the domaine established a signature style defined by ripe textural depth balanced by intense saline minerality. Today, his wife Virginie Moreau continues this legacy, managing over 49 acres of prime vineyards to produce highly sought-after wines that earn top critical honors and placement in the world's most elite restaurants.

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Tasting Note:

DOMAINE MOREAU-NAUDET CHABLIS

100% Chardonnay. Bright aromas of grapefruit zest, acacia blossom, green apple & flint; flavors of key lime & ripe orchard fruit; medium-bodied & textural with a mouthcoating quality; a long, delicately sapid & stony finish. Organic.

Shelf Talker:

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