

2007 Christian Moreau Offer



"The quality here is again so good that I'm tempted to say that Chablis has yet another leading light to add to the usual stars of Raveneau and Dauvissat." **Burghound.com**

"Most growers describe 2007 as le vrais Chablis: dry, with sound acidity, fresh fruit and apparent minerality—a good vintage with solid aging potential." **Burghound.com**

2007 Chablis AC: From vines averaging 40 years old. Aged 100% in stainless steel tanks. "Bright, pale yellow. Aromas of yellow fruits, vanilla, truffle and spearmint, plus a whiff of orange zest. Juicy, firm and dry, with strong acids framing the citrus, mineral and musky spice flavors. This pure, brisk village wine reminded me in style of a 2004. Classic finishing flavors of lemon and minerals. 88 points" Steve Tanzer July/August 2008

2007 Chablis 1er cru 'Vaillons': From vines aged from 30 to 65 years old aged 2/3rds in tank and 1/3rd in barrique (none new). "Bright yellow. Very primary aromas of citrus peel and white pepper; still a hint of fermentation aromas. Then richer and riper in the mouth than the village wine, combining a faint exotic note of green tropical fruits with an edge of lemony acidity. Quite firmly structured but with good buffering material for its 4.7 grams per liter of acidity. (89-90)/2010+" Steve Tanzer July/August 2008

2007 Chablis 1er cru 'Vaillons' GUY MOREAU: From a single parcel of vines planted in 1934. 70% vinified in tank and 30% in oak, less than 2% new) "Bright yellow. Musky aromas of vineyard peach, ginger and white pepper. Very rich, dry and primary, with the peppery quality accentuated by firm-edged acidity. A pronounced citrus zest flavor communicates a strong impression of energy. Tighter, juicier and longer than the regular Vaillons, finishing with a stony quality that leaves the salivary glands quivering." 90-92 Steve Tanzer July/August 2008

2007 Chablis Grand cru 'Valmur': From vines average age over 40 years old. "Pale yellow. Complex, slightly leesy aromas of underripe pineapple, ginger and white pepper, with a floral topnote; almost atypically high-pitched for this wine at this stage of its evolution, notes Christian Moreau. Then much richer and fatter in the mouth than the nose suggests, with a creamy sweetness nicely cut by very firm, almost painful acidity. Perhaps a bit youthfully disjointed today, as the wine's brisk acids have not yet totally harmonized with its opulent fruit, but very long on the aftertaste. This should make a classic Valmur." Aged half in tank and half in barrel (just 1 out of the 20 barriques was new) 90-92 Steve Tanzer July/Aug 2008

2007 Chablis Grand cru 'Les Clos': From vines aged 40 to 65 years old. "Reticent, cool nose offers lemon, crushed stone, spearmint, spices and menthol; slightly reductive today. Then broad and surprisingly open-knit in the mouth, with a wonderfully fine-grained texture and an enticing sweetness that carries through to the end. Very elegantly styled wine; more harmonious today than the Valmur but not more intense or long." 90-92 Steve Tanzer July/Aug '08

2007 Chablis Grand cru 'Clos des Hospices dans Les Clos': A Moreau family exclusivity from within the Grand cru Les Clos. From vines aged 26 years old. "Bright green-tinged yellow. Highly complex nose melds peach, acacia flower, vanilla and white pepper. Creamy and ripe but firm, with vibrant yellow fruit flavors complicated by wet stone and sexy oak hints. A real mouthful of rocks! Offers superb volume, opulence and silky texture for the vintage. The rising finish stains the palate with wet stone minerality. A knockout in the making: this really transcends the vintage. Incidentally, the acidity here is 4.7 grams per liter, compared to 4.4 for the regular Clos cuvee." 92-95 Steve Tanzer July/August 2008

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PETIT CHABLIS		\$35	\$31
CHABLIS		\$45	\$39
CHABLIS 'Vaillons'	Premier Cru	\$60	\$53
CHABLIS ' Vaillons Cuvée Guy Moreau'	Premier Cru	\$72	\$63
VALMUR	Grand Cru	\$110	\$95
VALMUR 1500ml	Grand Cru	\$195	NA
LES CLOS	Grand Cru	\$112	\$97
LES CLOS 1500ml	Grand Cru	\$200	NA
LES CLOS 3000ml	Grand Cru	\$450	NA
LES CLOS 'Clos des Hospices dans Les Clos'	Grand Cru	\$150	\$133
LES CLOS 'Clos des Hospices dans Les Clos' 1500ml	Grand Cru	\$270	NA
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