JEROBOAMS
TRADE

2023 Chablis, Domaine de Bieville

ORIGIN France – Burgundy

PRODUCER

The Moreau family arrived in Chablis in 1814 and started to build this domaine. It is now run by the 6th generation, Louis, who qualified in oenology from Fresno State University in California. They own 52 hectares in total, including a hectare of the Valmur Grand Cru, known for its richness, from which only 250 cases are made. A small portion of the wine spends two months in new oak to soften and control the great power of this vineyard.

WINEMAKING

Machine harvested and fermented in stainless steel tank with indigenous yeasts at 18C. Full mlf in tank followed by 4 months ageing on the fine lees.

TASTING NOTE

Floral nose with apples and pears. The palate is fresh and steely with fine minerality.



TECHNICAL INFORMATION

Grape variety	Chardonnay
Alcohol	12.5%
Closure	Screw Cap
Organic status	Not certified
Vegetarian	Yes
Vegan	Yes