

# DOMAINE DE BIÉVILLE 2013

Chablis AOC • France



## WINEFILE

**Style** Dry and rounded

**Grape Variety** Chardonnay 100%

**Colour** Pale green gold

**Aroma** Minerally, citrusy with hints of hay and delicate peach

**Taste** Very crisp with slightly honeyed citrus notes and a touch of peach

**Drink by** End 2017 **Alcohol** 12.5%



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*With its ripe fruit and steely intensity this Chablis punches well above its weight*

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Robin Langton, Buyer for Burgundy

**E**ach year Louis Moreau holds on until the last moment to harvest. It takes nerves of steel but it clearly pays off, as his wines combine a wonderful citrus intensity with classic steely freshness. You can almost taste the ‘tension’ in the glass.

**S**ometimes it pays to be last. When neighbours in Chablis start their grape harvest, Louis Moreau at Domaine de Biéville waits. Usually for around 10 days. It’s a nerve racking time, especially in a late ripening vintage like 2013 when rain could ruin everything – but the reward is a Chablis with extra levels of ripeness and intensity. This is also one of the roundest Chablis – the domaine’s 30 year old vines yield some of the most concentrated grapes in the region. They’re planted at 280 metres altitude, helping to keep the wine fresh and balanced.



With its cool climate and renowned Kimmeridgian clay soil, Chablis produces some of the world’s finest white wines

The Moreau family also own a small parcel of vines in Les Clos (a revered Grand Cru), have generations of experience and bring first class know-how to this fine Chablis. A classic with seafood.