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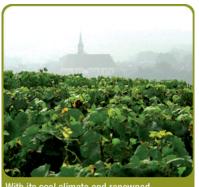
With its ripe fruit and steely intensity this Chablis punches well above its weight



Robin Langton, Buyer for Burgundy

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.

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



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