



DOMAINE OLIVIER MORIN

Bourgogne Chitry Blanc 'Olympe'

Since 1992, when Olivier Morin left a life in the music industry to take over his family's domaine in the medieval town of Chitry-le-Fort, essentially trading in his turntables for a tractor, Olivier has never looked back. Crucially, the vineyards of Chitry (she-TREE) share exactly the same chalky, Kimmeridgian soils as Chablis, just a few miles away. Olivier and his wife Nelly tend their Chardonnay and Pinot Noir vines according to organic practices, for character-rich wines that transcend this modest appellation with their resonant flavors and stunning complexity. What's more, Morin Bourgogne Chitry offers outstanding value.

WINERY: Domaine Olivier Morin

WINEMAKER: Olivier Morin

ESTABLISHED: 1992

REGION: FRANCE • Burgundy • Chitry-le-Fort

APPELLATION: Bourgogne Chitry AOC

BLEND: 100% Chardonnay

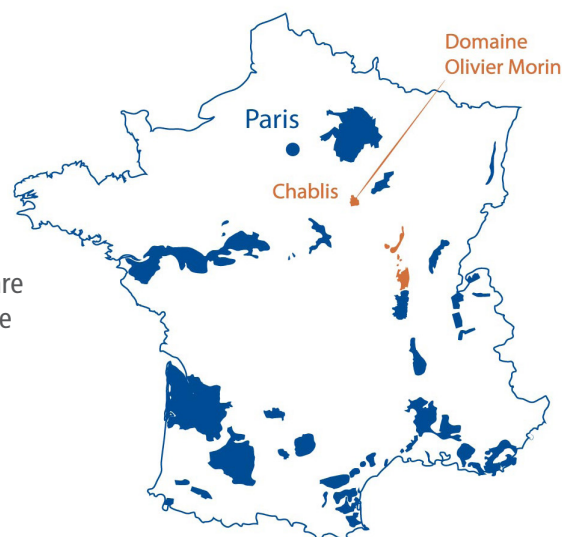
VINEYARDS: A selection of fruit from estate vineyards facing south and southwest (and some north-facing slopes) at 600 feet in altitude. Soils are mostly Kimmeridgian limestone, rich in fossilized material and exactly the same terroir as neighboring Chablis.

AGE OF VINES: 15 to 60 years

WINEMAKING: Pressed directly; fermented in older French oak cask on indigenous yeasts. Aged in cask for 18 months. Bottled unfiltered.

TASTING IMPRESSIONS: Aromas of white flowers, citrus rind, sea salt. Vibrant, energetic and suave; medium-bodied, balanced, with great persistence and length.

PAIRING SUGGESTIONS: Fresh seafood (oysters, river fish); white meat; moderately aged French cow's cheese



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