



DOMAINE OLIVIER MORIN

Bourgogne Chitry Blanc 'Constance'

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

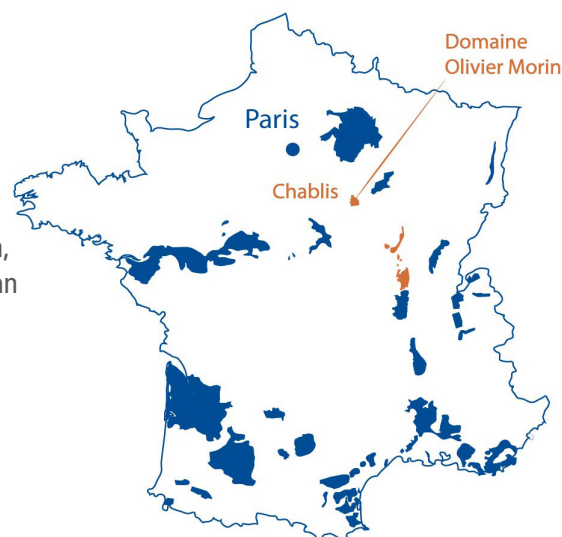
VINEYARDS: Estate vineyards total some six acres in Chitry, facing north, on moderate slopes at 600 feet in altitude. Soils are mostly Kimmeridgian limestone, exactly the same terroir as neighboring Chablis.

AGE OF VINES: 10 to 25 years

WINEMAKING: Pressed directly; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in tank for one year. Bottled unfiltered.

TASTING IMPRESSIONS: Aromas of white flowers, citrus rind, sea salt. Vibrant, energetic; great texture and persistence.

PAIRING SUGGESTIONS: As an aperitif; with fresh seafood (oysters, river fish); charcuterie



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