



## DOMAINE OLIVIER MORIN

### Chablis

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:** Chablis AOC

**BLEND:** 100% Chardonnay

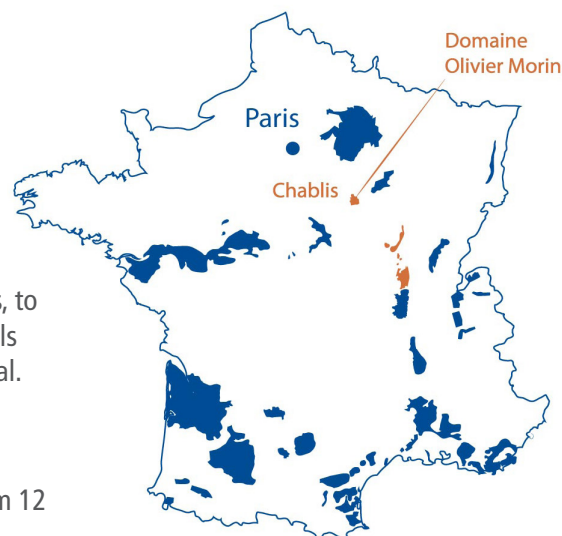
**VINEYARDS:** Estate vines are found on the hillsides surrounding Courgis, to the southwest of the village of Chablis, in an area called Mont Périer. Soils are mostly fine clay mixed with white limestone, rich in fossilized material.

**AGE OF VINES:** 30 years, on average

**WINEMAKING:** Pressed directly; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in tank on fine lees from 12 to 18 months. Unfiltered.

**TASTING IMPRESSIONS:** Aromas of fresh lemons and quince, spring wildflowers, crushed oyster shells. Fresh and bright, with a salty edge, balanced. Long, thirst-quenching finish

**PAIRING SUGGESTIONS:** As an aperitif; with fresh seafood (oysters, river fish); roasted chicken with lemon sauce; fresh or aged goat's cheese



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