



MAISON REGAIN Chablis

Marie-Ange Robin was barely a toddler when her parents planted vines by hand in some of Chablis' top premier cru and grand cru terroirs. Today her vines are some of the oldest in Chablis, prized for their concentrated flavors and aromas. These viticultural treasures form the base of the grand wines of Maison Regain, a new partnership between two of Chablis' most formidable female talents, Marie-Ange and winemaker Lucie Depuydt of J. Moreau et Fils. Their compelling wines from Chablis' most hallowed vineyards are beautifully terroir-transparent and thrilling through and through.

WINERY: Maison Regain

WINEMAKER: Lucie Depuydt

ESTABLISHED: 2024

REGION: FRANCE • Burgundy • Chablis

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

VINEYARDS: A selection of fruit from older-vine vineyards in the heart of Chablis. Plots face premier cru 'Vaillons' and are also located downslope from lieu-dit 'Butteaux' in premier cru 'Montmains.'

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Pressed; fermented on selected yeasts in temperature-controlled tank; aged in tank on fine lees for 12 months. Moved via gravity; settled in tank for six months for 18 total months of aging.

TASTING IMPRESSIONS: Aromas of sauteed lemons, crushed oyster shells, lime zest, grass. Energetic, refined; pure citrus flavors.

PAIRING SUGGESTIONS: Regional goats' cheese; chicken in mushroom sauce; seared ahi tuna or other rich, fresh fish

