



## MAISON REGAIN Chablis Grand Cru 'Valmur'

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

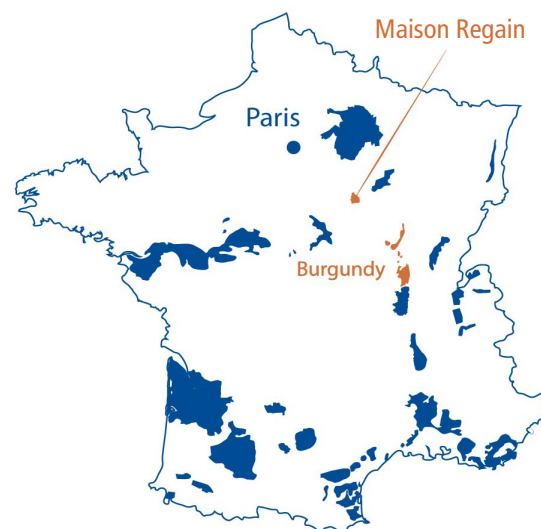
**VINEYARDS:** Vines sit at the forest line, planted by Marie-Ange Robin's family in the 1950s and 1960s. Pure Kimmeridgian soils are called "mille-feuille," or many layered, with white clay and fossilized oyster shells.

**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Pressed; fermented on selected yeasts mostly in temperature-controlled tank with 40% of the wine fermented in oak barrel (20% new); aged in tank and barrel 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 lemon zest, spices, chalk dust, lime zest. Refined, vibrant, with a core of ripe white fruit.

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



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