



AOP Chablis

White

DVP

**DOMAINES
ET VINS DE
PROPRIÉTÉ**

DOMAINE DES PÉREGRINS

PRESENTATION

Nestled in the village of Poilly-sur-Serein, in the southeastern part of the Chablis appellation, the Domaine des Pérégrins is a family-run estate that embodies the vibrant spirit of the region. The domaine was established in 1982 by Laurent Moreau, who planted his first vines on these limestone hillsides, restoring the land's winegrowing purpose after decades of mixed farming. Today, the estate spans 13 to 14 hectares, exclusively planted with Chardonnay, and produces wines under the Petit Chablis and Chablis appellations. Since 2011, Éléonore Moreau has taken the lead in winemaking, working alongside her brother, and together they have brought a dynamic new vision to the family estate. The vineyard is cultivated with deep respect for the land and biodiversity: mechanical weeding has been stopped, soils are ploughed, and cover crops are used to encourage vine rooting and natural balance. This environmentally conscious approach was officially recognized with organic certification starting from the 2022 vintage. In the cellar, vinifications are carried out with minimal intervention, allowing natural fermentations to unfold freely. Wines are aged for extended periods on the lees to enhance texture and depth. The domaine produces expressive, terroir-driven Chablis and Petit Chablis, along with more selective cuvées such as Chablis Premier Cru Côte de Jouan, each one highlighting the hallmark minerality of the Jurassic soils and the finesse of Chardonnay from Chablis.

VARIETAL

Chardonnay 100%

LOCATION

Domaine des Pérégrins is located in the heart of the Chablis winegrowing region, in northern Burgundy, between Auxerre and Tonnerre. This prestigious appellation is marked by a cool continental climate, known for its cold winters, spring frosts, and moderate summers – all contributing to the region's signature freshness and precision.

TERROIR

The vines grow on well-exposed slopes rooted in Kimmeridgian limestone soils, composed of alternating layers of clay, marl, and fossil-rich sediments (notably *Exogyra virgula*). This unique terroir is the cornerstone of Chablis' mineral backbone, lending the wine its iconic saline and flinty character.

IN THE VINEYARD

The domaine practices sustainable viticulture, with thoughtful cover cropping, controlled yields, and a focus on soil health. Vineyard management is tailored parcel by parcel, aiming to preserve natural balance and ensure that the grape expresses the full typicity of its terroir.

HARVEST

Harvesting takes place at optimal ripeness, often in the early morning to preserve freshness. It is done either by hand or machine, depending on the plot, with careful sorting to retain only the healthiest grapes.

WINEMAKING

Vinification is designed to express the purest form of Chardonnay. After gentle direct pressing, the must is cold-settled and fermented in temperature-controlled stainless steel vats, with no added oak influence. Both alcoholic and malolactic fermentations occur naturally to respect the vintage and varietal.

AGEING

The wine is aged on fine lees for 6 to 10 months in stainless steel tanks, sometimes with gentle bâtonnage to enhance mouthfeel without compromising the wine's vibrancy and tension. No oak is used, preserving purity, precision, and freshness.

SERVING

Best served at 10–12°C (50–54°F) in a tulip-shaped glass to enhance aromatic expression. This Chablis is delightful in its youth, showcasing crispness and elegance, but can also be cellared for 3 to 5 years, developing richer textures and subtle complexity over time.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

This Chablis displays a pale gold hue with green reflections, and a refined nose of citrus zest, white blossoms, and oyster shell. On the palate, it is lively, linear, and saline, with bright acidity and a long, mouthwatering finish.

FOOD PAIRINGS

Ideal pairings include:

- Fresh oysters, sea bream ceviche, or tuna tartare
- Asparagus risotto, goat cheese ravioli, or a zesty vegetable tian
- For a more elevated pairing: seared scallops, trout with almonds, or poached poultry with lemon verbena