



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

The "Sur Vaucorme" climat lies on the right bank of the Serein river, in the northern reaches of the Chablis appellation. With a southeast-facing slope and a slightly cooler microclimate, this site offers ideal conditions for preserving freshness and aromatic finesse in Chardonnay. Domaine des Pérégrins cultivates this plot with great care, aiming to showcase a precise, terroir-driven expression.

TERROIR

The vineyard sits on classic Kimmeridgian limestone soils, rich in marl, clay, and fossilized seashells. This unique geological foundation imparts a tense, saline, and mineral profile, characteristic of the finest Chablis parcels.

IN THE VINEYARD

Vineyard management is precise and sustainable, with shallow plowing, natural cover cropping, strict yield control, and targeted disease prevention. Every intervention seeks to respect the natural balance of the plant and the typicity of the site, ensuring healthy, concentrated fruit at harvest.

HARVEST

Grapes are harvested by hand, with sorting directly in the vineyard. Picking takes place in the cool early hours to preserve natural acidity and aromatic clarity. This selective, manual approach reflects the estate's commitment to crafting a fine, single-vineyard cuvée.

WINEMAKING

Vinification is gentle and low-intervention: slow, direct pressing followed by cold settling, then fermentation in temperature-controlled stainless steel vats. Malolactic fermentation is carried out fully, softening the wine's acidity while retaining its linear structure and tension.

AGEING

The wine is aged on fine lees for 10 months in stainless steel tanks to enhance texture while preserving the crystalline precision and salinity of the "Sur Vaucorme" terroir. No oak is used. Light bâtonnage may be applied early in the ageing process to build roundness without blurring the wine's clarity.

SERVING

Serve at 10–12°C (50–54°F) in a fine white wine glass. The wine is already expressive in its youth (2–3 years), showcasing citrusy lift and stony finesse, but will also age beautifully over 5 to 7 years, developing hints of honey, oyster shell, and subtle truffle notes.



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AOP Chablis
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING POTENTIAL

5 to 10 years

TASTING

This Chablis opens with a precise and focused nose of lemon zest, green apple, and wet stone. The palate is tense, vibrant, and mouthwatering, with a long, salty finish.

FOOD PAIRINGS

Ideal pairings include:

- Scallop carpaccio, sea bream sashimi, or oysters on the half shell
- Sole meunière, poached chicken with lemon, or goat cheese and mint ravioli
- For a more delicate touch: herb risotto, leek quiche, or a zucchini and fennel tian