



Chardonnay vines on the rolling Mancey hills. All of Moreau's vineyards are on slopes.

Bernard Moreau Vigneron

MANCEY

BOURGOGNE

**Chardonnay & Pinot Noir
2018**



Bernard Moreau next to a 16th century "cadole" which he restored.

Bernard Moreau is a *viticulteur* based in the village of Mancey, in the northernmost part of the Macon wine region. He has been in charge of his 8 hectare family domaine since 1982, when he took over from his father. The vineyards are planted with 20% Chardonnay, 30% Pinot Noir, and 50% Gamay vines. Moreau adheres to the principle of sustainable agriculture. He takes great care to ensure that his vines are in excellent health by constantly observing the vegetative cycle and the natural environment. His observations allow Moreau to take the minimal necessary measures for vine treatments. Moreau plants grass between rows and only tills the soil when the grass is overgrown, thereby leaving the soil as undisturbed as possible. He places vine cuttings and straw on the soil as mulch in order to control erosion and avoid compacting the soil with his tractor. These elements also naturally check the growth of grass between the rows and enrich the microbiological vitality of the soil as they decompose.

Moreau's Chardonnay vines average 25 years of age and are severely pruned in the *Guyot Simple* method to prevent excess production. He has two superb parcels of Chardonnay vines with different soils. One is pure, white limestone soil; so pure is the limestone that it is almost clear at the top of its steep slope. This site imparts a distinct minerality. The other parcel has a stony, red clay soil; its south-east exposure and slight slope ensures optimal ripening and gives the wine its structure and body. It is the combination of both origins that makes the Moreau **Chardonnay Bourgogne Blanc** at once rich, concentrated, fresh and complex. Moreau ferments in 400 litre oak casks; 10% were new for the 2018 vintage, and the balance are between 1 to 4 years old. The fermentation period lasted for 2 weeks and was followed by 6 months of maturation in barrel. The lees are not stirred to enhance freshness. Malolactic fermentation took place in barrel during the winter, after which the wine was racked for the first time. The young wine was transferred to stainless steel tanks in March to harmonize the *cuvée* and complete its development on the fine lees. The white is fined with Bentonite clay and then lightly filtered through diatomaceous earth. Moreau bottled his 2018 Chardonnay on April 25, 2018. Moreau's **Pinot Noir Bourgogne Rouge** vines average 30 years of age. They are planted on a sloping, south-east-facing *lieu dit* in the village of Mancey known as "Les Cras." This name, which occurs in several other spots in Burgundy, denotes a vineyard with thin and stony limestone soil. The advantage of this type of soil for growing Pinot Noir is that it warms up quickly and retains heat, thus allowing the grapes to ripen fully. Moreau prunes severely (*Cordon de Royat* method) to avoid over-production and enhance the health of the fruit. Vines pruned in this fashion also have consistently smaller grapes with more concentrated juice. The grapes are sorted and then 100% de-stemmed. The fruit is given 5 days of cold, pre-fermentation maceration to enhance the wine's color and aroma. Fermentation lasts 10 days with daily pumping over for 12 days. The wine is then transferred to 228 litre barrels, of which are 5% new, and the balance are between 1 and 5 years old. Moreau bottled his 2018 Pinot Noir on April 25, 2018. after a light filtration through diatomaceous earth, but no fining.



The superbly exposed Les Cras Pinot Noir vineyard, with grass between the rows, faces south-east.

2018 Harvest Notes

The growing season started early due to warm temperatures in April. Flowering occurred in mid-June. Moreau's vineyards did not suffer from frost or hail. Summer weather gradually turned hot and dry, allowing the grapes to ripen steadily and develop concentrated flavors and aromas. *Veraison* occurred in early August. The quality of the vintage was assured by excellent weather from mid-July through harvest. Beneficial rain fell in August. Moreau began picking his perfectly healthy Chardonnay on September 9th and his Pinot Noir four days later. Picking proceeded under warm (highs of 75-77 degrees) and dry days with cool nights. Yields and production were again lower than usual. But the 2018 vintage's ripe, bright, energetic and vividly expressive, forward fruit more than compensates for the quantity deficit.

