

WHERE
FRANCE

WHAT
WHITE

WHEN
OCEAN BRED
MEALS



MOUTARD-DILIGENT CHABLIS 1ER CRU FOURCHAUME

A steely eyed bon-vivant whose cynicism melts with every drop of life-giving vin.

MOUTARD-DILIGENT



CONCEPTUAL DOPPELGÄNGER

Jean Rocheforte is a veteran French actor. He is a vessel of knowledge, history and experience as told by his granite-tinged glint. Like all great human amalgamations, wisdom dictates that hope springs eternal and one must see things through to the end to realize the beauty of a well-told story arc. Jaunty chapeau and scarf aside, this man is a delight well beyond his wonderful appearance because of the life invested in his being. One note is so very boring and simple.

WINEMAKER Francois Moutard

REGION Chablis, 1er Cru
Fourchaume

GRAPE VARIETY Chardonnay

SOIL Clay, limestone with
Kimmeridgian topsoil

AGE OF VINES Planted 1927

PRODUCTION 5,000 bottles

VITI VINI A good farmer, Francois' practices in the vineyard are sustainable. All estate fruit off of a tiny half-hectare block, which is one of the oldest blocks in the area. All the fruit is harvested by hand. Gentle whole bunch pressing. 100% barrel fermented on lees. No additions, with the fermentations occurring naturally. Bottling a minimum of 10 months after harvest. Minimal fining, filtration and sulfur additions with the aim to preserve the character of that particular vintage.

PRODUCER Moutard-Diligent represents a union between two families, each with a long and rich history of wine production in the Aube district that goes back 4 centuries. In the 18th century, Chablis and the surrounding appellations were essentially an extension of this district of Champagne. Both families have deep experience producing both still and sparkling wines from Chardonnay and Pinot Noir grapes. It was Francois' entrepreneuring spirit that led to a decision to purchase 2 historical Domaines in Chablis in 2004. It was a natural return to his roots. History, tradition and a commitment to unsurpassable quality define the domaine.

