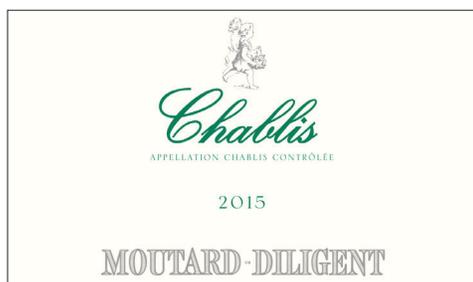


WHERE
FRANCE

WHAT
WHITE

WHEN
WEEKENDER



MOUTARD-DILIGENT CHABLIS

Close your eyes, open your nose and forget about that drag queen name Chablis who sang at the Fleur di Lis in New Orleans.

MOUTARD-DILIGENT



CONCEPTUAL DOPPELGÄNGER

Elegance is not oft associated with this man, but the truth is, the joke was always on us. He effortlessly makes French people guffaw until their Galois' shoot out of their pursed lips, often lighting their movie theater seats on fire-and nobody leaves. It was smoky before the fire. Nutty is just so funny. And delicious. And relatable. And freeing. Embrace it and let the goof in you defeat the wine snob to emerge from your sober cocoon.

WINEMAKER Francois Moutard

REGION Chablis

GRAPE VARIETY Chardonnay

SOIL Clay, limestone with Kimmeridgian topsoil

AGE OF VINES Oldest plantings in 1954 to 1990

PRODUCTION 50,000 bottles

VITI VINI A good farmer, Francois' practices in the vineyard are sustainable. All estate fruit off of a 3 ha block. All the fruit is harvested by hand. Gentle pressing, primary and MLF in traditional 228L neutral barrels. No additions, with the fermentations occurring naturally. Lees aging for 8 months minimum prior to bottling. 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' entreprenuring spirit that led to a decision to purchase 2 historical Domaine in Chablis in 2004. It was a natural return to his roots. History, tradition and a commitment to unsurpassable quality define the domaine.

