



**WHERE**  
FRANCE

**WHAT**  
RED

**WHEN**  
GOOD MOOD,  
GOOD FOOD

## MOUTARD-DILIGENT BOURGOGNE PINOT NOIR

The dark-haired love child of not-so-discreet,  
high-born neighbors



CHAMPAGNE - BOURGOGNE - CHABLIS - DISTILLERIE

**WINEMAKER** Francois Moutard

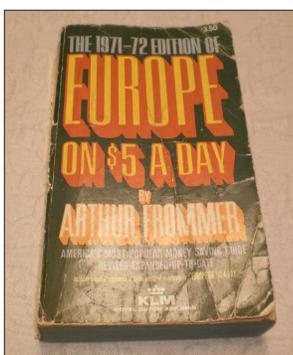
**REGION** Burgundy (Tonnerre  
and Epineuil/North of  
Chablis)

**GRAPE VARIETY** Pinot Noir

**SOIL** Clay, limestone with  
Kimmeridgian topsoil

**AGE OF VINES** Oldest  
plantings in 1954 to 1990

**PRODUCTION** 40,000 bottles



and embarrassing, but only cost us \$5 per day thanks to Herr Frommer. Now thanks to Francois Moutard and his equally ambitious neighbors in Burgundy, you can take this trip for less (adjusted for inflation), one bottle at a time, whenever you please - and this time, you'll feel superior. Take that Europe! (and thank you for this wine)

### CONCEPTUAL DOPPELGÄNGER

You must know at this point in your life that Europe is simply better than America in so many salient ways. Their cars are better, their style is better, their fabrics are better, their food is better and of course, their wines, which they've been making for thousands of years before the gold rush gave way to the grape crush in California, are superior as well. Naturally. Whence I was a lad, my parents took me and my brother to Europe to experience first hand just how much better than us they were. It was humbling

### VITI/VINI

A good farmer, Francois' practices in the vineyard are sustainable. All the fruit is harvested by hand. The fruit is crushed, vatted and maceration lasts about a week. The fermentation occurs naturally. Cap-punching and pumping over twice per day. Maturation for roughly 8 months in 50% stainless steel vats, 50% 228L neutral oak. Fining, filtration and sulfur additions are minimal, 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' entrepreuneuring spirit that led to a decision to purchase 2 historical Domaine in Chablis in 2004. It was a natural reutrn to his roots.

History tradition and a commitment to unsurpassable quality define the domaine.

