

VINO FINO

Explore a World of Wine

J. MOREAU & FILS GLOIRE de CHABLIS 2022



\$48.99

Product Code:	2499	Closure:	Cork
Country:	France	Unit:	Each
Region:	Burgundy	Volume:	750ml
Sub Region:	Chablis	Alcohol:	12.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Gold Medal - SAKURA Japan Women's Wine Awards, February 2024

Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.

Winery notes (2022 Vintage)

"Though traces of a village dating back to the Neolithic period have been found, the true origins of Chablis go back to Roman times. Its name is said to have come from the Latin term "caplum", meaning "ford". Vines flourished here in the 3rd century, after having been rehabilitated by the emperor Probus. The Serein river, which played an important role in regulating the climate, also allowed wines from Chablis to be transported to Auxerre and Paris. From the capital, they were shipped abroad, to Flanders and England in particular.

However, the vineyards owe their real blossoming to the Cistercian movement as the Abbey of Pontigny was just nearby. Phylloxera ravaged the vineyards in the late 19th century, which explains the recent planting of the Chardonnay grape variety. This cuvée "Gloire de Chablis". It's our tribute to the relics of Saint-Martin honoured for 11 centuries in the area.

Located in the north of Burgundy, in Yonne department, the appellation stretches over around 20 communes that cover the hillsides running alongside the pretty Serein Valley. The vineyard enjoys an exceptional geological situation. A very good harvest, in terms of quality and quantity, for all the Chablis appellations, with very interesting balances.

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The aromas are intense and fruity, with notes of mandarin and pineapple on a soft background of fresh almonds. Fresh and generous on the palate, very typical of Chablis, offering a very pleasant minerality and a long-lasting, saline finish."

94/100 Bob Campbell MW, The Real Review, July 2024 (2022 Vintage)

"Rich, intense chardonnay with saline, oyster shell, green apple, hazelnut, citrus/lime zest and a suggestion of nutty yeast lees. Bone-dry—this is a great food wine (particularly with seafood)."

Rated Excellent & 93/100 Cameron Douglas MS, February 2024 (2022 Vintage)

"Aromas and flavours of citrus then apple, as the wine opens out in glass the hallmarks of Chablis begin to emerge with a mineral core, some chamomile tea, oyster shell and white flowers. A silky texture touches the palate first then acidity builds contrast with each new sip. Flavours of fruit and mineral reflect the bouquet leading to a finer finish. Balanced, well made and ready to drink from 2024 through 2028+."

5 Stars & 93/100 Sam Kim, Wine Orbit, February 2024 (2022 Vintage)

"Modern, stylish and inviting, the wine shows ripe peach, rockmelon, lemon peel and savoury pastry aromas on the nose. The palate displays excellent weight and generously textured mouthfeel, elegantly framed by juicy acidity. Beautifully composed and poised, making it highly appealing. At its best: now to 2029."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch