

PETIT CHABLIS 2020



1 à 3 years



10°C



4,00 ha



Chardonnay



13 000 bts

TECHNICAL DATASHEET



This cuvee of Petit Chablis comes from the youngest vineyard of the domain

- **SUPERFICY** : 4.01 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR** : **Portlandien** : Upper Jurassic, stratum youngest than Kimmeridgian, formed of limestone, highlighting the Chardonnay
- **AGING**: Mecanical harvest, Pneumatic pressing and gravity descent on thermo regulated stainless steel tank. It is then reared on fine lees. In the spring a light sticking with bentonite only to ensure the stability of proteins. Early May cold weather and minimal filtration. Bottled at the end of July .
- **TASTING** : Bright pale. Pleasant open nose, fruity: lime, slightly spicy. Fresh mouth, delicately crunchy and tangy, saline finish
- **FOOD & WINE PAIRING**: Sea nose combined with the fine citrus note, it displays pretty iodized aromas that appeal to oysters, fish tartares and other raw shrimps, grilled or in sauce. It is also served with grilled sardines and many fish. Its freshness accompanies with simplicity summer salads and aperitifs served with « gougères » (speciality of the area),

DOMAINE MOSNIER



Analyse du 20/02/2021

Titre alcoolique (%)	NC
Glucose/Fructose (g/l)	NC
AC Volatile (g/l H2SO4)	NC
AC Totale (g/l H2SO4)	NC
SO2 libre (mg/l)	NC
SO2 total (mg/l)	NC

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CHABLIS 2020



2 à 5 years

10-12°C

9,50 ha

Chardonnay

13 000 bts

TECHNICAL DATASHEET



This cuvee of Chablis is a blend of several Chablis vines aged of 30 à 40 years.

- **SUPERFICY** : 9.50 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR** : Kimméridgien : Limestone soil, alternating layers of very compact limestone and very soft clay marls containing fossilized marine organisms (tiny oysters, called Exogyra virgula).
- **AGING**: Pneumatic pressing and gravity descent on thermo regulated stainless steel tank. It is then reared on fine lees. In the spring a light sticking with bentonite only to ensure the stability of proteins. Early May cold weather and minimal filtration. Bottled at the end of July .
- **TASTING** : Pleasant nose combining some citrus, white flowers, and honey notes. Soft palate, rather concentrated, with clear and precise aromas. Mineral and fresh evolution. Balanced and generous .
- **FOOD & WINE PAIRING**: Irreplaceable, simply as an aperitif, it can be enjoyed with fish or cream sauce, or mushroom dish, as well as grilled fish. Our Chablis can also tamed sweet / salty or spicy dishes.

DOMAINE MOSNIER



	Titre alcoolique (%)	NC
	Glucose/Fructose (g/l)	NC
	AC Volatile (g/l H ₂ SO ₄)	NC
	AC Totale (g/l H ₂ SO ₄)	NC
	S02 libre (mg/l)	NC
	S02 total (mg/l)	NC

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CHABLIS « Vieilles Vignes » 2020



2 à 5 years

10-12°C

3,50 ha

Chardonnay

7500 bts



This cuvee of Chablis is a blend of the oldest parcel over than 60 years old.

- **SUPERFICY** : 3,50 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR** : Kimméridgien : Limestone soil, alternating layers of very compact limestone and very soft clay marls containing fossilized marine organisms (tiny oysters, called Exogyra virgula.
- **AGING**: Pneumatic pressing and gravity descent on thermo regulated stainless steel tank. It is then reared on fine lees. In the spring a light sticking with bentonite only to ensure the stability of proteins. Early May cold weather and minimal filtration. Bottled at the end of July .
- **TASTING** : Fine and fresh nose with empyreumatic notes. Acidic palate harmoniously mixing lime and grapefruit, in the extension a persistent mineral register. Structured and elegant.
- **FOOD & WINE PAIRING**: This Chablis "Vieilles Vignes", tonic, powerful, mineral will go perfectly with all dishes made from fish, crustaceans and shellfish such as St Jacques, as well as salty or exotic sweet dishes.

TECHNICAL DATASHEET

DOMAINE MOSNIER

Titre alcoolique (%)	N/C
Glucose/Fructose (g/l)	N/C
AC Volatile (g/H2SO4)	N/C
AC Totale (g/H2SO4)	N/C
S02 libre (mg/l)	N/C
S02 total (mg/l)	N/C

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CHABLIS 1^{er} CRU « Beauroy » 2020



Decanter
WORLD WINE AWARDS
91 pts



2 à 8 years



10-12°C



1,00 ha



Chardonnay



5 100 bts

TECHNICAL DATASHEET



This vintage of Chablis is an assembly of 2 parcels with slightly different exhibitions and soils (Valley of Vaux, West exposure, soil more clay on the surface + Troesme, South exposure soil very limestone), which brings a greedy and generous side with a beautiful mineral freshness to this wine.

- **SUPERFICY** : 1.00 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR : Kimméridgien** : Limestone soil, alternating layers of very compact limestone and very soft clay marls containing fossilized marine organisms (tiny oysters, called Exogyra virgula).
- **AGING**. Pneumatic pressing and gravity descent on thermo regulated stainless steel tank. It is then reared on fine lees. In the spring a light sticking with bentonite only to ensure the stability of proteins. Early May cold weather and minimal filtration. Bottled at the end of July .
- **TASTING** : Clear and limpid gold color. Floral nose with a beautiful minerality, notes of crunchy white fruits balanced by the aromas of fresh almonds and a heady floral touch. On the palate, a silky texture, a delicate lapper, fragrances that liberate the taste buds. Embalming finish. Wine with a beautiful balance and generosity.
- **FOOD & WINE PAIRING**: With fish years cruxteyears, of course but as well on white cande with cream sauce or mashrooms, but it can also accompany meals with exotics notes,



DOMAINE MOSNIER



Analyse du
20/02/2022

Titre alcoolique (%)	12,89
Glucose/Fructose (g/l)	1,9
AC Volatile (g/l H2SO4)	0,35
AC Totale (g/l H2SO4)	3,61
SO2 libre (mg/l)	36
SO2 total (mg/l)	35

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CHABLIS Vieilles Vigne 2020 – Cuvée «1893 HERITAGE »



2 à 5 years



10-12°C



0,30 ha



Chardonnay



600 bts

TECHNICAL DATASHEET



This cuvée comes from an aging of 3 Burgundy pieces with juices from several vines just over the BEAUROY Climat

- **SUPERFICY** : 0,30 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR** : Kimméridgien : Limestone soil, alternating layers of very compact limestone and very soft clay marls containing fossilized marine organisms (tiny oysters, called Exogyra virgula).
- **AGING**: Pneumatic pressing and gravity descent on burgundy oak. It is then reared on fine lees. In the spring a light sticking with bentonite only to ensure the stability of proteins. Early May chilling of the wine and light filtering . Bottled at the end of July .
- **TASTING** : Deep bright yellow color, gold reflections. Pleasant nose combining the sweetness of Burgundy barrels, on vanilla and caramel. Generous on the toasted and almond side, then the exceptional terroir harmoniously switches to a persistent mineral register. Structured and elegant
- **FOOD & WINE PAIRING** : This "Heritage" Chablis, generous, powerful, mineral will go wonderfully with all dishes based on cream sauce, mushrooms and cheese or simply as an aperitif.

DOMAINE MOSNIER



Analyse du
20/02/2022

Titre alcoolique (%)	N/C
Glucose/Fructose (g/l)	N/C
AC Volatile (g/H2SO4)	N/C
AC Totale (g/H2SO4)	N/C
S02 libre (mg/l)	N/C
S02 total (mg/l)	N/C

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CHABLIS 2019 – Cuvée «RESERVE»



2 à 5 years



10-12°C



0,30 ha



Chardonnay



600 bts

TECHNICAL DATASHEET



Cette cuvée is a long aging that star on stainless tank, and finish the aging on barrels.

- **SUPERFICY** : 0,30 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR** : Kimméridgien : Limestone soil, alternating layers of very compact limestone and very soft clay marls containing fossilized marine organisms (tiny oysters, called Exogyra virgula).
- **AGING**: Pneumatic pressing and gravity descent on staines steel tank burgundy oak. It is then reared on fine lees. In the spring a light sticking with bentonite only to ensure the stability of proteins. Early May chilling of the wine and light filtering . Bottled at the end of November .
- **TASTING** : Deep bright yellow color. Pleasant nose combining the freshness of citrus and the roundness of the barrel. Tangy palate harmoniously blending lemon zest and minty freshness, then aging in barrels tames the wine to give a generous and round palate. Fresh and woody wine.
- **FOOD & WINE PAIRING** : This Chablis "Reserve" exploits the freshness and sensitivity of the Chablis terroir, with the subtlety of barrel aging. It will go perfectly with your mushroom dishes, in a spicy sauce, as well as cheeses.

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Analyse du
20/02/2021

Titre alcoolique (%)	N/C
Glucose/Fructose (g/l)	N/C
AC Volatile (g/H2SO4)	N/C
AC Totale (g/H2SO4)	N/C
SO2 libre (mg/l)	N/C
SO2 total (mg/l)	N/C

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CHABLIS 1^{er} cru « Beauroy » 2020 – Cuvée ANTIC



2 à 8 years



10-12°C



,20 ha



Chardonnay



1 000 bts

TECHNICAL DATASHEET



This cuvée is a vinification in AMPHORA of part of our premier cru "Beauroy". The idea is to round off the beginning of the mouth to make it more alluring, while retaining its mineral structure

- **SUPERFICY** : 0,30 ha
- **GRAPE** : 100% Chardonnay
- **TERROIR : Kimméridgien** : Limestone soil, alternating layers of very compact limestone and very soft clay marls containing fossilized marine organisms (tiny oysters, called *Exogyra virgula*).
- **AGING**: Mechanical harvest, pneumatic pressing and descent of the juices by gravity in 10 Hl amphorae. It is then aged on fine lees. In the spring a light bonding with bentonite only to ensure the stability of the protein. At the beginning of May, chilling of the wine and light filtering . Bottled at the end of July .
- **TASTING** Light and shiny gold color, Generous nose of fresh butter and toasted almond, followed by seductive notes of lime blossom and exotic fruits. Gourmet and generous attack, on almond and stewed fruits, supple, powerful palate delicately returning to the lingering freshness. Final on the minerality giving this wine a nice balance and an elegant finesse
- **FOOD & WINE PAIRING** : This « ANTIC » Chablis, generous and exceptional , fine mineral will go wonderfully with all dishes based on cream sauce, mushrooms and cheese , and all the fish meat or simply as an aperitif.

DOMAINE MOSNIER



Analyse du
20/10/2022

Titre alcoolique (%)	N/C
Glucose/Fructose (g/l)	N/C
AC Volatile (g/l H2SO4)	N/C
AC Totale (g/l H2SO4)	N/C
SO2 libre (mg/l)	N/C
SO2 total (mg/l)	N/C

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