



Hillside Wines & Spirits
Artisan Wines & Spirits Distributor

Moillard

Moillard Chablis Selection

France, Burgundy

Chardonnay



The History

Moillard winery, the tradition of growing the best grapes and making the finest wines has been maintained. The Moillard family has been cultivating vines in Nuits-Saint-Georges since the French Revolution. In 2008, Vincent Sauvestre succeeded the Thomas family in running the Maison Moillard and perpetuating its prestigious reputation as one of the finest winemakers in Burgundy.

In keeping with the traditions of the Côte de Nuits, the vatting is allowed to last a long time. The objective is to produce elegant and powerful wines that will age well and that can be appreciated at any time. The wines are put into oak casks by using gravity and stored in the very old vaulted cellars of the property, which house over 1,000 barrels.

By leaving the wines in vats and barrels for a long time and limiting human intervention during this crucial period, the wines of the Maison Moillard develop the full range of their taste, expressing the quality of the terroir and highlighting the distinctive character of each small parcel (les climats as they are known in Burgundy) of the Côte de Nuits. This is why Moillard wines offer the entire palette of the region's greatest appellations.

The grape

100% Chardonnay

Tasting note

Light golden color with greenish tints. Fresh and aromatic with hints of white flowers. Crisp on the palate with pleasant acidity and excellent length with notes of citrus.

Food Pairing

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Order Desk: 800 946-3664

www.hillsidewinesspirits.com

