

Aotearoa Chardonnay Symposium 2024

Day 2

Session 4

Wine 2

Winery	Alice et Olivier de Moor
Viticulturist	Alice et Olivier de Moor
Winemaker	Alice et Olivier de Moor
Wine	Chablis « Bel-Air et Clardy » 2022
Region	Bourgogne
Sub region(s)	Chablis
Wine RRP \$	\$138
Cases produced	900



Wine Analysis

pH	
TA	
VA	
DCO2	
Alcohol %	12.50%
RS	1.0 g/L

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Tasting Note

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Vineyard/Vintage Notes

Après un hiver doux et sec les vignes ont débourré début avril, alors qu'une vague de froid arrivait, mais le gel n'a pratiquement pas fait de dégât. Lors du printemps chaud et sec, les vignes se sont développées rapidement. La fleur s'est déroulée très tôt et très vite. Quelques pluies au bon moment ont permis de faire grossir les baies. Les vagues de chaleur de l'été ont empêché le mildiou de se développer mais l'oidium guettait, sans conséquence finalement. Les vendanges ont eu lieu du 5 au 21 septembre. Cette belle récolte, avec des degrés normaux, fermente plutôt bien. Les vins sont fruités, ouverts et bien équilibrés.

After a mild and dry winter, the vines budded at the beginning of April, as a cold snap arrived, but the frost did virtually no damage. During the hot and dry spring, the vines developed quickly. The flower unfolded very early and very quickly. A few rains at the right time allowed the berries to grow. The summer heat waves prevented downy mildew from developing but powdery mildew lurked, ultimately without consequences. The harvest took place from September 5 to 21. This beautiful harvest, with normal degrees, ferments rather well. The wines are fruity, open and well balanced.

Winemaking Notes

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Accolades/Reviews

"A blend of the two titular parcels, the 2022 Chablis Bel-Air et Clardy has quite a deep bouquet of dried honey and lanolin, with hints of melted candle wax emerging with time. The palate is fresh and vibrant, a keen line of acidity, fine sapidity with a touch of nutmeg and grilled walnuts on the finish. Delicious. Drink 2025-2032. 92/100" Neal Martin – Vinous Media

#	1	2	3	4
Block/Parcel Name	Bel-Air	Clardy		

Vineyard, Block or Sub-Block

% of Blend	50	50		
Clone				
Rootstock				
Soil Type	Kimmeridgien			
Vine Age	33			
Years in Production	30			
Other...				

Yield Management

Target T/ha				
Actual hl/ha	35	35		
Vines/ha	5500	5500		
Kg/vine				
Irrigated?	NON !			
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	Guyot poussard and taille douce by Marceau Bourdarias			
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)	No			
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date	10th of Sept	9th of Sept		
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest	Hand pick in small crates			
Fruit condition	Healthy grapes			
Field Additions	None			

Other...	
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Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No
Destemmed	
Whole Bunch	Yes
Crushed	
Press Type	Pneumatique
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	No
Gas cover, inert	CO2
Hyper Ox, timing	No
Settling. Time, temperature	Overnight
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	
New oak, % and type	No
Temp Control. Target temp or rate	No
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	No
Nutrient Additions. Type, rate, timing	No
Oxygen Additions. Timing, rate	No
Enrichment. Target Alc %, timing	No
Acidification. Target pH/TA, timing	No
MLF. Inoculated / natural, timing	Natural
Warming for MLF	No
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	No
Enzyme addition	No
Other lees management	No
Time in barrel	12 months
Time in tank prior to finishing	4 months
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	No
Filtration, type	No
FSO2 level at bottling	<10 mg/l
TSO2 level at bottling	
Bottling date	23/11/23

Filtration type at bottling	No
Release date	