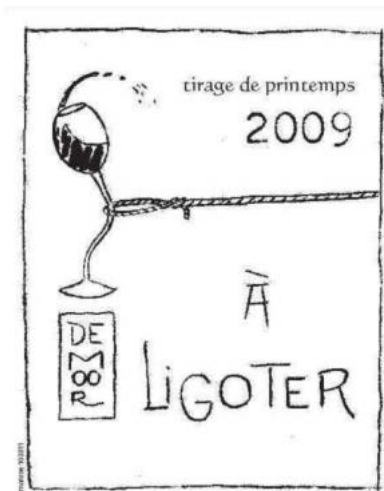


Alice et Olivier de Moor

Wines



VdF "À Ligoter"

Soil: Kimmeridgian stones on surface, Mother Rock and Clay subsoil.

Grape: Aligoté from a 1 h parcel in Chitry-Le-Fort.

Age of Vines: 17 years old.

Yields: 45hl/h

Altitude: 200m

Vinification: Pneumatic press. Alcoholic and malolactic fermentation in stainless steel. Aged 7 months in stainless steel with no soutirage. No fining, no filtration or cold stabilization.



A.O.C Chablis Les Vendangeurs Masqués "A Chablis"

Soil: Rocky Kimmeridgian limestone

Grape: Chardonnay from 2 parcels (0.6 h total) in Courgis.

Age of Vines: 15 years old.

Yields: 40hl/h

Altitude: 200 m

Vinification: 36h débourage. long alcoholic and malolactic fermentation in oak. Aged 11 months in oak. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling. No fining, no filtration or cold stabilization.



A.O.C "Bourgogne Aligoté"

Soil: Kimmeridgian stones on surface, Mother Rock and Clay subsoil.

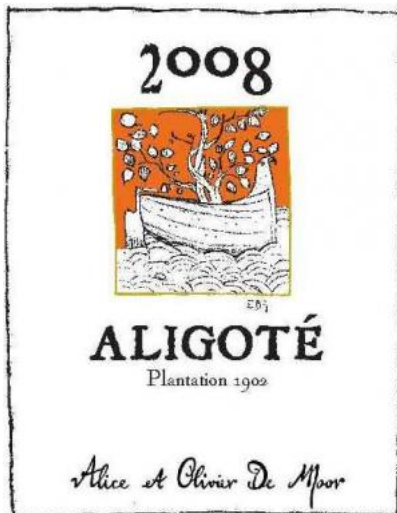
Grape: Aligoté from a 1,3 h parcel in Chitry-Le-Fort.

Age of Vines: 17 years old

Altitude: 200m

Yields: 40 hl/h

Vinification: alcoholic and malolactic fermentation half in tank half in barrel. Aged 11 months in same barrels and tanks without racking. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling. No fining, no filtration or cold stabilization.



A.O.C Aligoté "Plantation 1902"

Soil: Kimmeridgian stones on surface, Mother Rock and Clay subsoil.

Grape: 95% Aligoté, 5% Chardonnay on a 0,5 h parcel in St-Bris-le-Vineux planted in 1902.

Age of Vines: 110 years old.

Yields: 22 hl/h

Altitude: 200m

Vinification: long alcoholic and malolactic fermentation in old oak. Aged 12 months in old oak. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling.



A.O.C Chablis "L'Humeur du Temps"

Soil: rocky, Kimmeridgian limestone

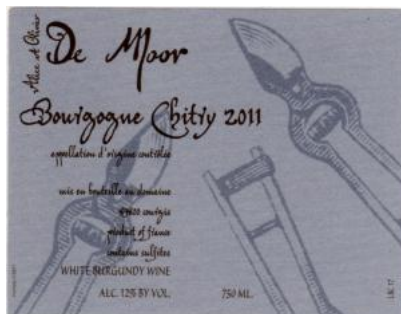
Grape: Chardonnay, from a 1 h parcel in Courgis.

Age of Vines: 15 years old.

Yields: 40 hl/h

Altitude: 200m

Vinification: long alcoholic and malolactic fermentation in oak. Aged 11 months in oak. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling.



A.O.C Bourgogne Chitry

Soil: Kimmeridgian stones on surface, Mother Rock and Clay subsoil.

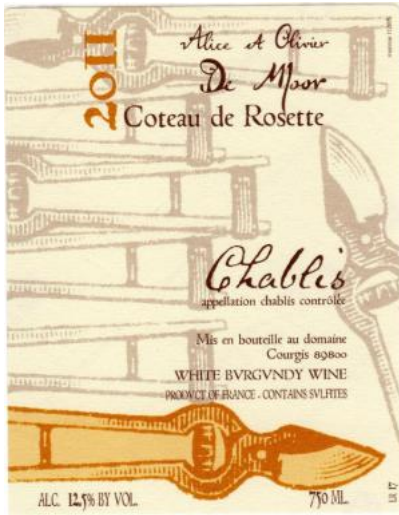
Grape: Chardonnay, from a 1 h parcel in Chitry-Le-Fort

Age of Vines: 17 years old.

Yields: 40 hl/h

Altitude: 200m

Vinification: long alcoholic and malolactic fermentation in old oak barrels. Aged in 11 months in old oak.



A.O.C Chablis "Coteau de Rosette"

Soil: Kimmeridgian clay and limestone

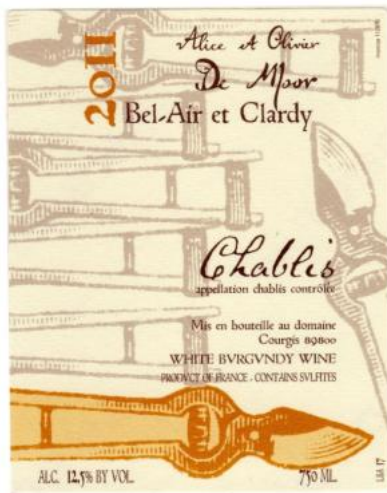
Grape: Chardonnay, from a 1 h parcel in Courgis

Age of Vines: 15 years

Yields: 25hl/h

Altitude: 200m

Vinification: long alcoholic and malolactic fermentation in old oak. Aged 11 months in old oak. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling.



A.O.C Chablis "Bel Air et Clardy"

Soil: very stony and chalky soil

Grape: Chardonnay, from 2 parcels (1 h total) in Courgis

Age of Vines: 15 years old.

Yields: 50 hl/h

Vinification: long alcoholic and malolactic fermentation in old oak. Aged 12 months in old oak. No fining, no filtration or cold stabilization. Slight addition of sulfur dioxide only at the time of bottling.