

# Idyllique

## **Domaine Eléonore Moreau, Pouilly-sur-Serein**

The domaine Moreau Père et Fille was created by Eleonores father, in 1982, when he started planting vines in the AOP of Chablis and Petit Chablis. Today, the domaine counts 14 hectares, the oldest of which are now nearly 40 years old. Eléonore's father started with vinification in 1995, but sold all his wine to a well-known Chablis négociant. Eleonore started working on vinification in 2011, and in 2014 the domaine started commercializing bottles.

Both in the vineyards and throughout vinification Eléonore and her team have the utmost respect for the land and fruit through use of natural alternatives in the vineyards with as little intervention as possible. The domaine is in fact in organic conversion since 2019 and expecting certification in 2022.

After harvest the wines are vinified in a traditional way, with indigenous yeasts, in stainless steel vats with further aging on their lees between 8-10 months, depending on the cuvée, with minimum intervention and use of sulfites throughout the process.

For more information about the domaine and the wines, please check out our website [www.idyllique.se](http://www.idyllique.se).  
For any other request, don't hesitate contacting us via mail on [contact@idyllique.se](mailto:contact@idyllique.se).