

## BURGUNDY

## YONNE

OLIVIER MORIN  
CHITRY

**OVERVIEW** | Though this 11 hectare domaine has been in the Morin family since at least 1650 (the records do not go farther back), Olivier followed an unusual path to become involved in winemaking. After oenological studies in Beaune, he worked for 10 years as a radio announcer in the day and as a DJ at night. Tired of the night life, he returned to the domaine in 1992 to work with his brother Christian.

**VINEYARD AREA:** 11 hectares

**SOIL TYPES:** *kimmerigian chalk soils*

**GRAPE VARIETIES:** *chardonnay, aligoté, pinot noir*

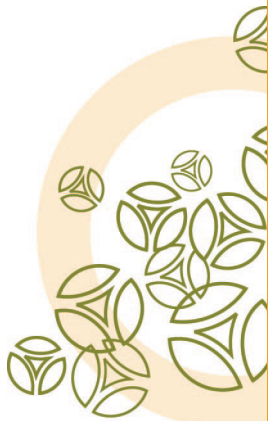
Chitry is located next to the village of Saint-Bris, right near Chablis. Morin's Bourgogne Blancs gain their complexity from the kimmerigian soils of the region, high in calcaire component, that also form the subsoil in most of Chablis as well.

**VINEYARD/CELLAR PRACTICES** | The soils are worked manually so that the roots plunge deeply into the soil and give a true expression of "terroir" to the wines, an expression of minerality which comes from the kimmeridgian chalk soils on which the vine are planted – the same soil as Chablis. No chemicals are used in the vineyard and the grapes are hand harvested. The grapes are gently pressed and the wines are aged on their lees. The wines are bottled with little or no filtration. The exceptional exposure of the vineyard, the vineyard work, and the cleanliness of the grapes allows Morin to vinify with very little SO<sub>2</sub> and using only natural yeasts.

**WINES** | Chitry Blanc - 100% chardonnay. This "Baby Chablis" is fermented all in tank to preserve its freshness and purity. The resulting wines are clear, precise and mineral.

Chitry Rouge - Pinot Noir represents approximately 30% of the Chitry AC. Olivier's Pinot Noir vineyard was planted 30 year ago on clay-limestone soil but with very high chalk content, typical of the soil of Chitry. Olivier is looking for the expression of terroir in the wine more than of the grape. For him, the wine is more about Chitry than about Pinot Noir and, in some ways, has more in common with a good Sancerre rouge than with a rouge from the Cote d'Or. The terroir expresses itself in minerality and spice rather than an explosion of fruit. Yields are kept low and Olivier picks very ripe (to avoid any vegetal notes) but not over-ripe. The grapes are destemmed and the cuvaison is relatively short (8-10 days) to avoid any aggressive tannins. For the same reason he pumps over rather than doing pigeage. The wine goes through malolactic and is aged in tank.

Chablis - While nearly all of his production is in Chitry, Olivier also works a small amount of land in the Chablis AOC. This Chardonnay is sourced from a plot at an altitude of 200 meters on a plateau of clay-portlandian limestone (late Jurassic). Alcoholic and malo-lactic fermentation in take place in a combination of tank and barrel, and aging takes place on the lees for 10 to 18 months.



## trriage wines

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