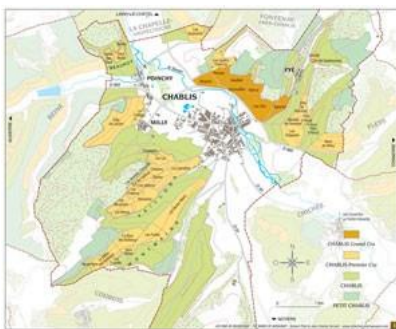




## Wine Enthusiast 92 Pts



A deep knowledge of the soils and subsoils in Chablis allows J.MOREAU & Fils to identify the shade and character in each terroir, to reveal all its richness and complexity with each new vintage. Faithful to its origins and culture, the house ages all of its wines with patience: a day in the cellar is as important as one day in the vineyards. The House J. MOREAU & Fils has put its name to great Chablis wines since 1814.

### Varietal

100% Chardonnay.

### History

The most recent official Premier Cru list was established in 1986. It names 79 vineyards covering a total surface area of about 600 hectares. Chablis winegrowers decided to reclassify these plots in order to promote only 17 of them. The vineyards in question are located on both sides of the Serein River in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

### Origin

The 37 hectares of the Montmains climat are located on the left bank of the Serein in the commune of Chablis. Often austere when young, and marked by mineral and lemony aromas, these wines stand out for their excellent ageing potential. Gentle slopes. Kimmeridgian marl.

### Vinification and maturing

- Long pneumatic pressing
- Static cold settling of the musts
- Alcoholic fermentation started in stainless steel vats. After 3 days, around 30% of the juice was transferred into 1-2 years old barrels where the fermentation process has been completed.
- For the wine remaining in the stainless steel vats, fermentation lasted for 10 days at controlled temperatures (18 to 20°C) to conserve as much fruit as possible.
- 100% malolactic fermentation
- Matured on the lees for 12 months

### Tasting notes

Pale gold colour.  
Subtle mineral and smoked nose, with hazelnut and undergrowth notes enhanced by lemon zest flavours.  
Rich yet firm mouth with aromas of yellow and a long, structured finish.

### Food and wine pairing

Will be a perfect partner to a blanquette of veal, scallops or fish prepared with sweet spices.

### Serving suggestions

Serve ideally at a temperature of 14°C (57°F.)



Vintage : 2019

It is usually said that the vine is able to bring much more complexity to the grapes when it faces some stress during the cycle... With this old saying, we can perfectly understand why the 2019 wines are so appreciated!

In fact, 2019 was, again, a unique and very changeable year. It brought its own stresses for a great many producers, while harvesting passed without a hitch.

This is the result of all the various weather episodes possible which affected the vines depending on their location: Frost, hail, tricky flowering, drought, and heatwave in July.

Lucie Depuydt, enologist and winemaker at the Maison J. Moreau & Fils, started picking on 11 September, with the first vats starting fermentation on the 16th. Quantities were distinctly limited (down between 10 and 30%).

The consolation was that the juices were of very good quality, with high sugar levels and nice concentration. And contrary to what we might have expected, the acid balance was very nice.

Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.