



**Wine Enthusiast**  
**90 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.  
Yield 58 hl/ha.

**History**

The most recent list of Premiers Crus was issued in 1986. 79 hamlets figure on the list and cover a surface area of approximately 700 ha. The winegrowers of Chablis grouped together these hamlets under the names of 17 “climats” or single vineyards. These vineyards are located on either side of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys, and Beines.

**Origin**

Located on the left bank of the Serein river, in the southwest of the Chablis region, the 105 hectares of Premier Cru Vaillons vines enjoy particularly favourable exposure and the wines are well deserving of their excellent reputation.

All the Chablis soils diversity is embodied by this Premier Cru from a meticulous selection of 3 plots blended after separate vinification.

Gentle slopes. Kimmeridgian marls.

**Tasting notes**

Pale gold in colour. To the nose, the full extent of its aromatic potential is not instantly apparent. It needs a little airing. This is a wine with good aging potential (5 or sometimes up to 10 years). The wine is well-built and long in the mouth. The Premier Cru Vaillons Chablis wine beguile the palate, whether mineral and tight in their youth or flowery and developing delicate and subtle aromas with age.

**Food and wine pairing**

Ideal served with seafood, grilled fish and goat cheese.

**Serving suggestions**

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





Vintage : 2019

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. Quantities were distinctly limited (down between 10 and 30%).

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. The consolation was that the juice is 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.