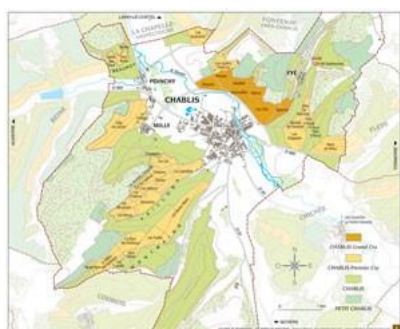




Wine & Spirits -93 Pts



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 list of Chablis premier crus was established in 1986. Seventy-nine place names were listed there covering an area of some 780 hectares. The winegrowers of Chablis organized these into 17 “umbrella” vineyards. The vines are planted along the valley of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

Origin

The 27 hectares of Vaucoupin's vines are located on the right bank of the Serein river in the commune of Chichée.

As for the history, the name Vaucoupin could refer to the structure of the vineyard itself. It could mean that the valley used to be covered with woods that were cut at a time or shared between several different owners. It might also refer to a former owner, named Coupin.

Our cuvée comes from grapes harvested on very old vines with roots burrowing deeply into the stony, clay and limestone soils.

Vinification and maturing

The grapes were brought to the winery and pressed delicately in a pneumatic press.

The must was then cooled down and left to settle, in order to get rid of the roughest lees. The alcoholic fermentation was led in temperature-controlled stainless steel vats at a temperature between 18° and 20°C (64°-68°F) in order to keep as much fruit as possible in the wine. The malolactic fermentation was completed in order to mellow its aromas and get less acidity.

Then, the wine was aged on its lees for about 12 months with regular pumping over. A small part of the wine (15%) was aged in oak barrels, all of them having already received 1 or 2 vintages to age, so that the oak will leave a discreet imprint on the wine.

Tasting notes

Light gold colour.
Powerful bouquet of peaches and bergamote underlined by grilled almonds flavors.
Ample and powerful in the mouth, with notes of dried fruits, spices and citrus.

Food and wine pairing

It will be the perfect companion to fish, poultry and roasted white meats.



Serving suggestions

Drink 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.