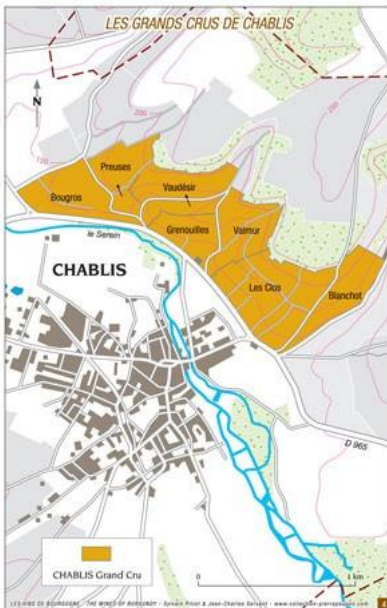




Wine Enthusiast
93 Pts



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

Since a law was passed in 1938, around 100 hectares of south/south-western facing vines that benefit from optimal exposure to the sun and stretch out in a crescent shape along the right bank of the Serein river are entitled to bear the Chablis Grand Cru appellation. The seven single vineyards or “climats” that have contributed to the international reputation of the Chablis region's Great White Wines are: Les Clos, Vaudésir, Valmur, Blanchot, Les Preuses, Grenouilles, and Bougros.

Origin

This Grand Cru is sourced from a select plot of vines grown on white chalky scree soils which gives rise to the name Blanchot. The soil is heavy and is strewn with small fossilized oysters known as “Exogyra Virgula”.

Vinification and maturing

- Long pneumatic pressing
- Static settling
- Alcoholic fermentation began in stainless steel tanks
- After 3 days, 40% of the juice was transferred to fine-grained 1-2 years old barrels from selected origins
- Malolactic fermentation completed
- Both the wine in barrels and the tank-fermented one were stirred
- Racking in October
- Aging on fine lees for 14 months

Tasting notes

Brilliant gold in colour.
The nose shows intense notes of grilled almonds and pineapple.
A rich and elegant wine in the mouth with fine woodiness, good length and a finish that returns to mineral notes.

Food and wine pairing

An elegant wine to pair with all grand dishes such as lobster, grilled turbot, scallops, crayfish and sashimi.

Serving suggestions

Serving temperature: 12 to 14°C. (54 to 57°F.).

Ageing potential

5 years and more.



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.