



**Wine Enthusiast**  
**95 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 Grand Cru appellation was ratified by law in 1938. Since then, around 100 hectares of vineyards stretching across the right bank of the Serein River in a crescent shape have been entitled to produce wine bearing the Chablis Grand Cru appellation. These vineyards enjoy optimum south/south-western exposure to the sun. Seven climats or single vineyards have contributed to the worldwide fame of the great white wines of Chablis: Les Clos, Vaudésir, Valmur, Blanchot, Les Preuses, Grenouilles, and Bougros.

**Origin**

The very first Chablis vineyards were most likely planted in Les Clos since we can find traces of vines grown there before 1267. This single vineyard, with a surface area of 24.75 hectares is the largest of the seven prestigious Grands Crus. It is also the most uniform with a regular 200-metre south-west facing slope.

Hillside terroir. Calcosol made from Portlandian and Kimmeridgian colluviums on Kimmeridgian marls.

**Vinification and maturing**

The grapes and musts were slowly pressed in a pneumatic press, to get a juice as clear and pure as possible. This juice was left to settle at cold temperatures so that it would be freed from its roughest lees.

The alcoholic fermentation began in stainless steel vats; after 3 days, 30% of the juice was transferred to fine-grained oak barrels to continue the alcoholic fermentation. The remaining juice was left in stainless steel vats for another 4 to 7 days of alcoholic fermentation under controlled temperatures (18-20°C / 64-68°F) to preserve as much fruit as possible.

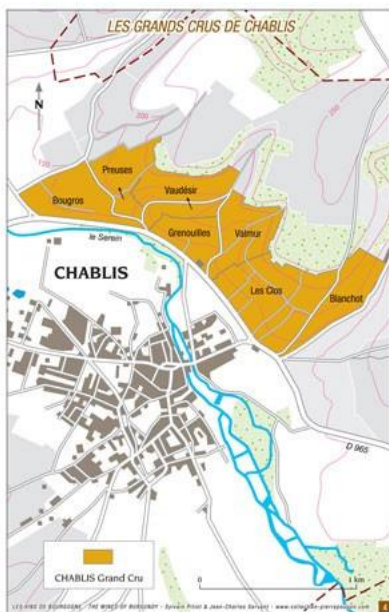
The malolactic fermentation was completed so that we get a rounder wine. Finally, the wine was aged on its fine lees for 9 months to develop its complexity.

**Tasting notes**

Light gold colour.  
Distinguished nose with notes of mandarins, fresh almond and dried apricot.  
Rich and round in the mouth with notes of acacia honey and citrus.

**Food and wine pairing**

It will be an excellent match with seafood, salmon or turbot or with white meats in creamy sauce.





**Serving suggestions**

Ideally serve cooled down at 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.