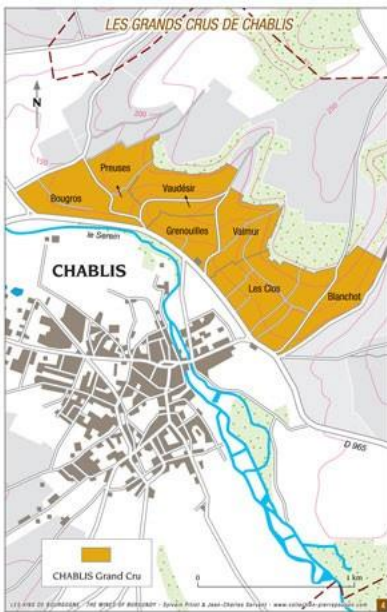




Wine Enthusiast 93 Pts



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.
Yield 50Hl/Ha.

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

From among the seven prestigious climats located in the commune of Chablis, the 11.92 ha of Valmur stretch across a “valley” at the heart of the appellation, running alongside that of Vaudésir as well as Grenouilles and Les Clos. Its location, offering subtle variations of exposition and altitude, enable more varied wines to be produced here than in the other vineyards. Moreau’s selection concerns 2 ha of the vineyard.

Chalky scree slopes overlying Kimmeridgian marl. The soil is heavy and is strewn with small fossilized oysters known as “Exogyra Virgula”.

Vinification and maturing

- Coming from a select plot of old vines
- Both grapes and must were brought in
- Long pneumatic pressing
- Static settling
- Alcoholic fermentation began in stainless steel tanks using selected yeasts
- After 3 days, 10% of the juice was transferred to fine-grained barrels of selected origin
- Alcoholic fermentation was complete in 10 days
- Selected yeasts were added to induce malolactic fermentation in mid-October
- Malolactic fermentation was complete by mid-November
- The barrel-fermented wine was stirred weekly while the tank-fermented wine was stirred twice a month

Tasting notes

In its bright gold dress, this Grand Cru offers intense mineral aromas on the nose and a perfect balance in the mouth between liveness and fat with all the charm of an inimitable and authentic great Chablis wine.

Food and wine pairing

This is the jewel in the crown of the Chablis range, excellent with seafood or fish (salmon, turbot) and white meats in cream sauce.



Serving suggestions

Serving temperature: 12 to 14 °C.

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.