



Varietal

100% Chardonnay.

History

Though traces of a village dating back to the Neolithic period have been found, the true origins of Chablis go back to Roman times. Its name is said to have come from the Latin term “caplum”, meaning “ford”. Vines flourished here in the 3rd century, after having been rehabilitated by the emperor Probus. The Serein river, which played an important role in regulating the climate, also allowed wines from Chablis to be transported to Auxerre and Paris. From the capital, they were shipped abroad, to Flanders and England in particular. However, the vineyards owe their real blossoming to the Cistercian movement as the Abbey of Pontigny was just nearby. Phylloxera ravaged the vineyards in the late 19th century, which explains the recent planting of the Chardonnay grape variety. Since 1970, the vineyards have been undergoing spectacular expansion as mixed farming is being abandoned in favour of viticulture. The vines are also resisting spring frosts more effectively.

Origin

Located in the north of Burgundy, in Yonne department, the appellation stretches over around 20 communes that cover the hillsides running alongside the pretty Serein Valley. The vineyard enjoys an exceptional geological situation. The main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). Deposits of tiny oysters can still be found today in the rock, remains of a time where the sea was totally covering this territory.

Vinification and maturing

The grapes and must were brought in and went through a long pneumatic pressing to get a qualitative juice with no risk of oxydation.

Then, it was left to settle in order to clean it up from the biggest lees. That step is quite essential to ensure pure aromas and a bright color. The alcoholic fermentation used selected yeasts in stainless steel tanks under controlled temperatures (18 to 20°C) to preserve a maximum of fruit.

To get a wine in the purest J. Moreau & Fils style, it will go through the complete malolactic fermentation and age on its lees for 8 months. This will give that wine we love with an intense nose of fresh fruits and a creamy texture in the mouth.

Tasting notes

Color: elegant pale gold.

Nose : intense and fruity, with notes of mandarin and pineapple on a soft background of fresh almonds.

Mouth : fresh and generous, very typical of Chablis, offering a very pleasant mineralit and a long-lasting, saline finish.

Food and wine pairing

This wine will perfectly emphasize any type of sea food such as a fatty fish (salmon or bluefin tuna), sushi and sashimi. Will also be a great companion to poultry, asian or exotic food. Try it also with goat cheeses, as well as fresh and light refined cheese.



Serving suggestions

Ideally serve between 10° and 11°C / 50° - 52°F.

Ageing potential

Between 4 and 5 years.

Vintage : 2018

Winter was particularly mild and the vine cycle began, once again, very early with consequently inflorescence. And this earliness did not stop all season long.

Spring was very wet and rainy but no frost this year! However some localized hailstorms caused damages in some villages of the Chablis area.

Then the climatic conditions significantly changed with a very dry late spring and summer that have led to fears of a new small harvest while keeping the cryptogamic diseases risks away.

The very high temperatures in August have resulted in falling down the acidity in the grapes and have hastened the harvest beginning. Furthermore the long dry and hot summer allowed us to minimize the necessary treatments against vine sicknesses.

September finally dispelled any doubts offering one of the best vintages in Chablis for almost 20 years. Mother Nature offered us a real gift after two difficult years in the region's vineyards.

The extremely early harvest finally offered quantity thanks to some rainfalls by the end of August. The first grapes were cut (for the Crémants) by the 25th of August and the last Chablis were harvested on September, the 21st.

70% of the volumes were in the wineries around the 10th of September, offering clean, flawless juices with body, fruit and nice acidity.