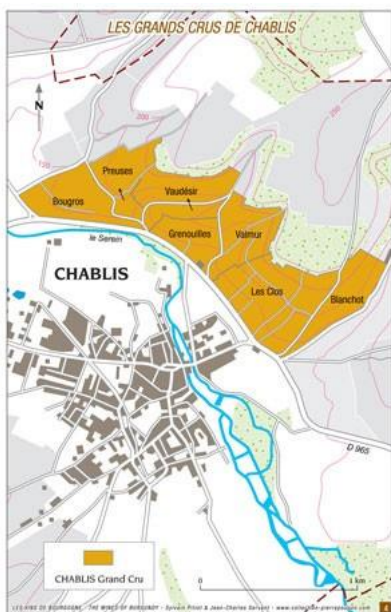




## Wine Enthusiast – 94 Pts International Wine Challenge – Gold, 90 Pts



### Varietal

100% Chardonnay, also known as “Beaunois” in Chablis.

### History

Since a law was passed in 1938, 111 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

- long pneumatic pressing
- static settling
- alcoholic fermentation began in stainless steel tanks
- after 3 days, 35% 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 12 months

### Tasting notes

Bright gold colour.

Nose with intense notes of bergamot, grilled almonds and pineapple.

The mouth is rich, yet full of freshness and greediness reminding mandarin and custard cream, all enhanced by a subtle minerality and a beautiful expression.

### Food and wine pairing

This elegant wine will be fantastic with great fish as turbot, but will also be a great companion to large crustaceans (lobster), white meats in creamy and morel sauce, or a mushroom risotto.

### Serving suggestions

Serving temperature: 12 to 14 °C.

### Ageing potential

5 years and more.



### 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.