



**Wine & Spirits**  
**91 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 most recent list of Chablis premier crus was established in 1986. Seventy-nine place names were listed there covering an area of some 700 hectares. The winegrowers of Chablis organized these into 17 “umbrella” vineyards. The vines are planted along the valley of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines

**Origin**

Like Chablis appellation, the main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). The 34 hectares of the Mont de Milieu “umbrella” vineyard are located on the right bank of the River Serein in the communes of Fleys and Fyé. It enjoys a geographical situation comparable to those of the grand crus and its south/south-east aspect guarantee extremely good sunshine.

**Vinification and maturing**

- Long pneumatic pressing
- Static cold settling of the musts
- Alcoholic fermentation started in stainless steel vats. After 3 days, around 30% of the juice was transferred into 1-2 years old barrels where the fermentation process has been completed.
- For the wine remaining in the stainless steel vats, fermentation lasted for 10 days at controlled temperatures (18 to 20°C) to conserve as much fruit as possible.
- 100% malolactic fermentation
- Matured on the lees for 12 months

**Tasting notes**

Light gold colour.  
Complex nose showing flavours of white flowers and white fruits (peach).  
Unctuous in the mouth with delicate and pleasant aromas of yellow fruits, hazelnut notes and a long, rich and quite saline finish.

**Food and wine pairing**

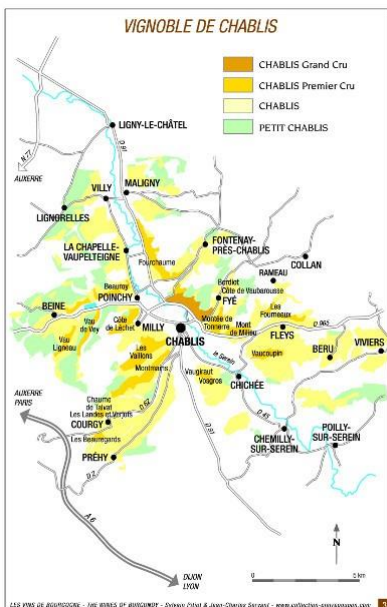
It can be enjoyed young (2-3 years old) with veal or poultry in sauce, crustaceans and shellfish, grilled fish or fresh cheese.

**Serving suggestions**

Ideal served at a temperature situated between 12 and 14°C (54-57°F.).

**Ageing potential**

From 5 to 10 years.





Vintage : 2020

The Covid crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...

A record-breaking vintage:

- Record-breaking harvest: The first Chablis grapes were harvested on 24th August. For the record, last year the first grapes were not picked until the 13th September!
- Record-breaking heat: temperatures regularly broke the 35°C mark (95°F). Many winemakers did their harvesting at night-time to deliver optimal juice quality.
- Record-breaking quantities of grapes picked: we pressed the equivalent of more than 40 hectares (98.84 acres).
- Record-breaking numbers of old vines with more than 50 hectares (123.55 acres) of vines aged between 40 and 55 years, not to mention plots of Chablis dating to 1934 and plots of Aligoté planted in 1929!
- Record-breaking disinfection measures taken to protect employees and wine-makers and help prevent the spread of Covid-19.

First tastings by Lucie Depuydt:

«We got acidity levels that were just right for the balance we were trying to achieve. Fermentation came along very nicely; we have been working with grapes with decent levels of sugar (unlike the previous two years) and the yeasts, whether naturally-occurring or selected, appreciated this. The process of alcoholic fermentation has been completed in more than 95% of vats. The Chablis early featured intense aromas of pink grapefruit and pear. We put the Premiers Crus and Grands Crus into oak barrels, using a large number of 450 and 500 litre barrels to add finesse and elegance to the wine. Malolactic fermentation brought extra roundness and lots of complexity to our wines».