



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 58 hl/ha.

### History

The most recent list of Premiers Crus was issued in 1986. 79 hamlets figure on the list and cover a surface area of approximately 700 ha. The winegrowers of Chablis grouped together these hamlets under the names of 17 "climats" or single vineyards. These vineyards are located on either side of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys, and Beines.

### Origin

Located on the left bank of the Serein river, in the southwest of the Chablis region, the 105 hectares of Premier Cru Vaillons vines enjoy particularly favourable exposure and the wines are well deserving of their excellent reputation.

All the Chablis soils diversity is embodied by this Premier Cru from a meticulous selection of 3 plots blended after separate vinification.

Gentle slopes. Kimmeridgian marls.

### Vinification and maturing

- Pneumatic pressing
- Static cold settling of the musts
- Alcoholic fermentation started in stainless steel vats
- For the wine remaining in the stainless steel vats, fermentation for 7 to 10 days at controlled temperatures (18 to 20°C) to conserve as much fruit as possible.
- After 3 days, around 20% of the juice is drawn off and transferred into fine-grained wooden barrels for the continuation of the fermentation process.
- 100% malolactic fermentation.
- Ageing on lees for 12 months.

### Tasting notes

Light gold colour.

An expressive and complex nose with almond, peach and mandarin notes.

The mouth is fresh yet sweet with aromas of yellow fruits elegantly blended with a nice minerality. A long and persistent finish.

### Food and wine pairing

Ideal served with seafood, fish such as salmon in butter sauce or grilled, as well as with roasted capon or guinea fowl and goat cheese.

### Serving suggestions

Serve ideally at a temperature of 14°C. (57°F.)





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».