



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 18 months.

Tasting notes

Elegant pale gold colour.

An expressive, greedy nose showing notes of hazelnuts and apricot compote.

The mouth is creamy yet balanced by the freshness of mandarin and acacia flowers aromas.

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 : 2021

A trying year, from the April frost, aggravated by an early restart of the vine, to the harvest. The brutal weather changes imposed their tempo and it was necessary to adapt.

The harvest started around September 20th and ended quickly, two weeks later. Upon arrival at the winery, the harvest is sorted and vinified with precision, paying great attention to the aromatic balance.

The aromatic potential of the musts is there, with notes of fresh citrus fruits in the Chablis wines, and the sugar-acid balances find the typicalities appreciated by the amateurs of Burgundy wines. This vintage is therefore historically low in volume, but classic in its profile.