



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

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.

This cuvée “Gloire de Chablis”. It's our tribute to the relics of Saint-Martin honoured for 11 centuries in the area.

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 Kimmeridgian 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 oxidation.

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 minerality 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 to 5 years.

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.