



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

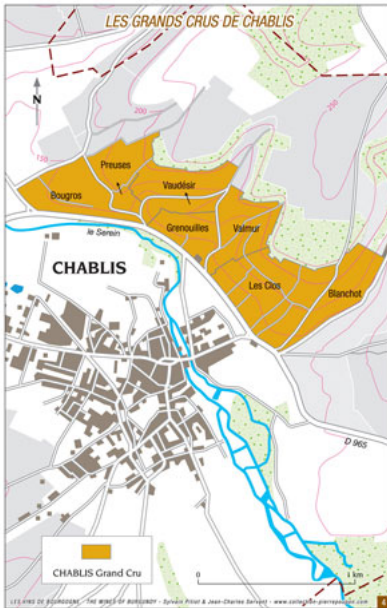
100% Chardonnay.

#### History

Since a law was passed in 1938, around 100 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

This Grand Cru is sourced from a select plot of vines grown on white chalky scree soils which gives rise to the name Blanchot. 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, 40% 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,
- Aging on fine lees for 18 months.

#### Tasting notes

An elegant, brilliant gold colour.  
The nose shows intense notes of grilled almonds and pineapple.  
The wine is particularly rich and elegant in the mouth with a fine woodiness, a good length and a finish that returns to mineral notes.

#### Food and wine pairing

This elegant Grand Cru will be perfect for all grand dishes such as lobster or grilled turbot and all fine sea food : scallops, crayfish, sashimi, urchins. Enjoy also with a creamy cheese and even caviar.

#### Serving suggestions

Serving temperature: 12 to 14°C. (54 to 57°F.).

#### Ageing potential

5 years and more.



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».