



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

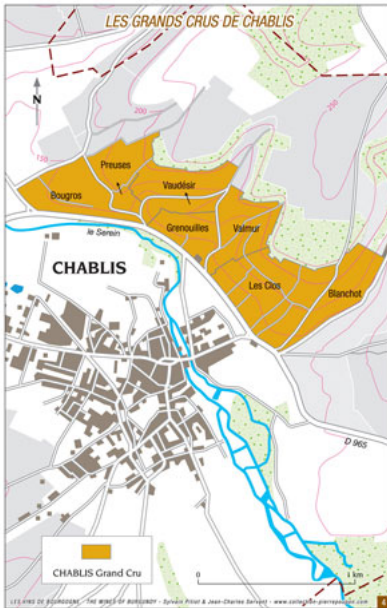
100% Chardonnay.

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
- Racking in October
- Aging on fine lees for 14 months

Tasting notes

Brilliant yellow golden colour.
Already intense and complex nose with notes of grilled almonds and pineapple.
In the mouth the wine is rich with fine and elegant woodiness, 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 : 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.