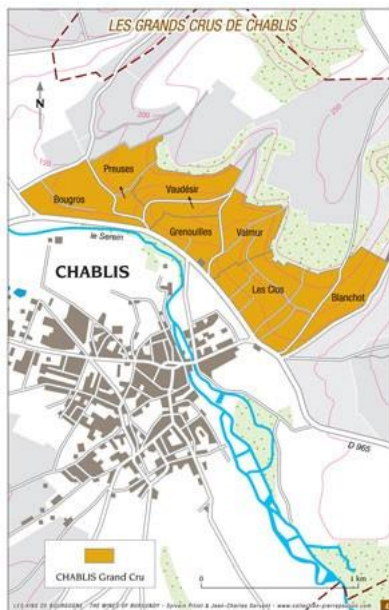




**Decanter World
Wine Awards
94 Pts**



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

The Grand Cru appellation was ratified by law in 1938. Since then, around 100 hectares of vineyards stretching across the right bank of the Serein River in a crescent shape have been entitled to produce wine bearing the Chablis Grand Cru appellation. These vineyards enjoy optimum south/south-western exposure to the sun. Seven climats or single vineyards have contributed to the worldwide fame of the great white wines of Chablis: Les Clos, Vaudésir, Valmur, Blanchot, Les Preuses, Grenouilles, and Bougros.

Origin

The very first Chablis vineyards were most likely planted in Les Clos since we can find traces of vines grown there before 1267.

This single vineyard, with a surface area of 24.75 hectares is the largest of the seven prestigious Grands Crus. It is also the most uniform with a regular 200-metre south-west facing slope.

Hillside terroir. Calcosol made from Portlandian and Kimmeridgian colluviums on Kimmeridgian marls.

Vinification and maturing

The grapes and musts were slowly pressed in a pneumatic press, to get a juice as clear and pure as possible. This juice was left to settle at cold temperatures so that it would be freed from its roughest lees.

The alcoholic fermentation began in stainless steel vats; after 3 days, 30% of the juice was transferred to fine-grained oak barrels to continue the alcoholic fermentation. The remaining juice was left in stainless steel vats for another 4 to 7 days of alcoholic fermentation under controlled temperatures (18-20°C / 64-68°F) to preserve as much fruit as possible.

The malolactic fermentation was completed so that we get a rounder wine. Finally, the wine was aged on its fine lees for 9 months to develop its complexity.

Tasting notes

Light gold colour.

An elegant, racy nose with notes of mandarins, fresh almond and dried apricot. Rich and round in the mouth with notes of acacia honey and citrus.

Food and wine pairing

Excellent with seafood and fish such as salmon or turbot. Also goes well with white meats in cream sauce or simply on its own, as an aperitif. After 5 years, it will perfectly pair up with matured cheeses or spicy salmon.



Serving suggestions

Ideally serve cooled down at 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».