



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 18 months to develop its complexity.

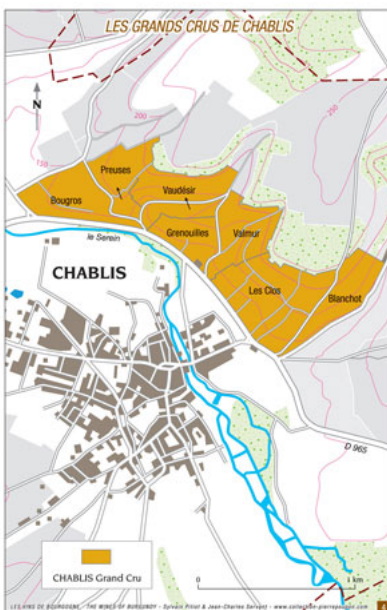
### Tasting notes

Elegant pale gold colour.

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