



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. 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 oxydation.

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 minimum. It will give that wine we love with an intense nose of fresh fruits and a creamy texture in the mouth.

Tasting notes

Color: pale gold.

Nose: intense and fruity, with aromas of mandarin and pineapple on a soft background of fresh almonds.

Mouth: fresh and generous, very typical of its appellation, showing a very pleasing minerality. The finale is long-lasting and saline, perfect to emphasize any type of sea food.

Food and wine pairing

It can be enjoyed young (2-3 years old) with fatty fish (salmon or bluefin tuna), sushi, sashimi or with poultry meat.

It will perfectly match with asian or exotic food but harmonizes also very well with goat cheeses, as well as Beaufort, Comté or with matured cheddars.



Serving suggestions

Ideally serve between 10° and 11°C / 50° - 52°F.

Ageing potential

Between 4 and 5 years.

Vintage : 2017

The growing season started pretty early with a budburst at the end of March, making 2017 one of the earliest vintage after 2011 and 2007.

Mid-April, in the Chablis area, the vines already had reached the 2-3 spread leaves stage when temperatures dropped significantly and caused widespread frost which heavily affected the vineyards, in particular in the North-Eastern part of the region.

Alternating periods of cool to much milder temperatures caused variations of the vintage earliness.

The mid-flowering stage was reached one week ahead compared with the average of the last 20 years.

June and July were warm, allowing a rapid growth of the vegetation and a good bunches evolution. Conditions were so reasonably comfortable that everyone was prepared for an early harvest.

However, August was really cooler and ripening started very late, to be finally completely achieved only around the 20th of August. Botrytis also appeared progressively with the maturing and great vigilance was therefore required... Fortunately the weather went warm again and the sugar/acidity quickly became interesting.

The first grapes of Chablis arrived on September the 6th at the winery while the ones coming from the Saint-Bris area, were harvested from the 13 September.