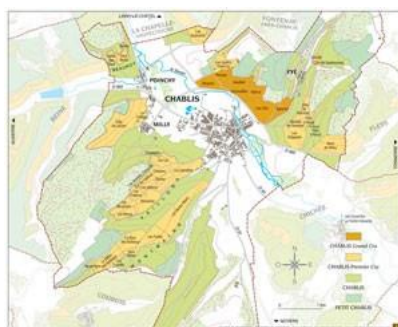




Vinous – 91 Pts



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 most recent official Premier Cru list was established in 1986. It names 79 vineyards covering a total surface area of about 600 hectares. Chablis winegrowers decided to reclassify these plots in order to promote only 17 of them. The vineyards in question are located on both sides of the Serein River in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

Origin

The 37 hectares of the Montmains climat are located on the left bank of the Serein in the commune of Chablis. Often austere when young, and marked by mineral and lemony aromas, these wines stand out for their excellent ageing potential. Gentle slopes. Kimmeridgian marl.

Vinification and maturing

- Long pneumatic pressing.
- Static cold settling of the musts.
- Alcoholic fermentation started in stainless steel vats. After 3 days, around 30% of the juice was transferred into 1-2 years old barrels where the fermentation process has been completed.
- For the wine remaining in the stainless steel vats, fermentation lasted for 10 days at controlled temperatures (18 to 20°C) to conserve as much fruit as possible.
- 100% malolactic fermentation.
- Matured on the lees for 14 months.

Tasting notes

- Pale gold colour.
- Subtle mineral and smoked nose, with hazelnut and undergrowth notes enhanced by lemon zest flavours.
- Rich yet firm mouth with aromas of yellow and a long, structured finish.

Food and wine pairing

Will perfectly accompany seafood, in particular oysters and Norway lobsters, but also grilled fish and goat cheese.

Serving suggestions

Serve ideally at a temperature of 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».