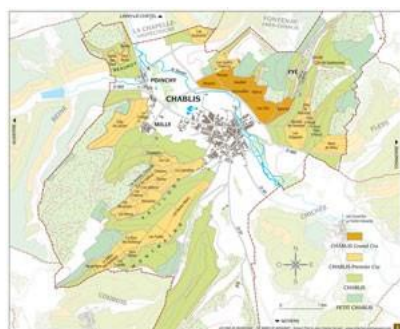




Wine & Spirits 91 Pts



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 list of Chablis premier crus was established in 1986. Seventy-nine place names were listed there covering an area of some 780 hectares. The winegrowers of Chablis organized these into 17 “umbrella” vineyards. The vines are planted along the valley of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

Origin

The 27 hectares of Vaucoupin's vines are located on the right bank of the Serein river in the commune of Chichée.

As for the history, the name Vaucoupin could refer to the structure of the vineyard itself. It could mean that the valley used to be covered with woods that were cut at a time or shared between several different owners. It might also refer to a former owner, named Coupin.

Our cuvée comes from grapes harvested on very old vines with roots burrowing deeply into the stony, clay and limestone soils.

Vinification and maturing

The grapes were brought to the winery and pressed delicately in a pneumatic press.

The must was then cooled down and left to settle, in order to get rid of the roughest lees. The alcoholic fermentation was led in temperature-controlled stainless steel vats at a temperature between 18° and 20°C (64°-68°F) in order to keep as much fruit as possible in the wine. The malolactic fermentation was completed in order to mellow its aromas and get less acidity.

Then, the wine was aged on its lees for about 12 months with regular pumping over. A small part of the wine (15%) was aged in oak barrels, all of them having already received 1 or 2 vintages to age, so that the oak will leave a discreet imprint on the wine.

Tasting notes

Pale gold colour.

Powerful bouquet showing peaches and bergamote aromas with grilled almonds notes. An ample and powerful wine in the mouth, with notes of dried fruits, spices and citrus.

Food and wine pairing

Perfect with oysters, seafood or fish, as well as grilled meats.



Serving suggestions

Drink ideally at a temperature of 14°C. (57°F.).

Ageing potential

Already very pleasant, it will express its full potential up to 4 to 6 years after its vintage.

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».