



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 18 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 in colour.

An intense, powerful bouquet showing peaches and bergamote aromas with grilled almonds notes.

In the mouth, the wine is ample and powerful, 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

Serve ideally at around 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 : 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.