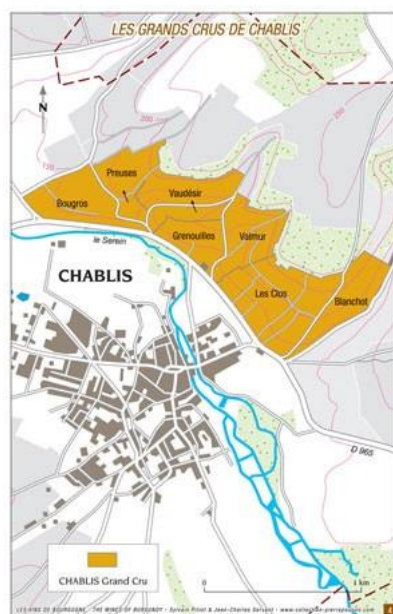




**Decanter World Wine
Awards – 91 Pts**

Vinous – 90 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.
Yield 50Hl/Ha.

History

Since a law was passed in 1938, around 100 hectares of south/south-western facing vines that benefit from optimal exposure to the sun and stretch out in a crescent shape along the right bank of the Serein river are entitled to bear the Chablis Grand Cru appellation. The seven single vineyards or “climats” that have contributed to the international reputation of the Chablis region's Great White Wines are: Les Clos, Vaudésir, Valmur, Blanchot, Les Preuses, Grenouilles, and Bougros.

Origin

From among the seven prestigious climats located in the commune of Chablis, the 11.92 ha of Valmur stretch across a “valley” at the heart of the appellation, running alongside that of Vaudésir as well as Grenouilles and Les Clos. Its location, offering subtle variations of exposition and altitude, enable more varied wines to be produced here than in the other vineyards. Moreau's selection concerns 2 ha of the vineyard. Chalky scree slopes overlying Kimmeridgian marl. The soil is heavy and is strewn with small fossilized oysters known as “Exogyra Virgula”.

Vinification and maturing

- Coming from a select plot of old vines
- Both grapes and must were brought in
- Long pneumatic pressing
- Static settling
- Alcoholic fermentation began in stainless steel tanks using selected yeasts
- After 3 days, 10% of the juice was transferred to fine-grained barrels of selected origin
- Alcoholic fermentation was complete in 10 days
- Selected yeasts were added to induce malolactic fermentation in mid-October
- Malolactic fermentation was complete by mid-November
- The barrel-fermented wine was stirred weekly while the tank-fermented wine was stirred twice a month

Tasting notes

Colour: Pure green-gold in colour, evolving to a light yellow with age.
Nose: Intense mineral scents (flint) but with room for lime-flowers, dried fruits, almond and a discreet touch of honey. Field mushroom gives a strongly characteristic touch to this wine.
Palate: Acidity and fat are in perfect balance, as are liveliness and dryness. It has all the charm of an inimitable and authentic wine. This is the jewel in the crown of the Chablis range, richly nuanced by variations in “Climat”.

Food and wine pairing

Excellent with seafood or fish such as salmon and turbot. Also try with white meats in cream sauce.



Serving suggestions

Serve ideally at around 14 °C. (57°F.).

Ageing potential

7 years and even 15 years in good storage conditions.

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».