



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

- Long pneumatic pressing,
- Static settling,
- Alcoholic fermentation began in stainless steel tanks,
- After 3 days, 35% of the juice was transferred to fine-grained 1-2 years old barrels from selected origins,
- Malolactic fermentation completed,
- Both the wine in barrels and the tank-fermented one were stirred,
- Aging on fine lees for 18 months.

Tasting notes

A bright gold dress.
The nose offers intense mineral aromas.
A perfect balance in the mouth between liveness and fat with all the charm of an inimitable and authentic great Chablis wine.

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 : 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.