



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 Premiers Crus was issued in 1986. 79 hamlets figure on the list and cover a surface area of approximately 600 ha. The winegrowers of Chablis grouped together these hamlets under the names of 17 “climats” or single vineyards. These vineyards are located on either side of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys, and Beines.

Origin

34 hectares are classified under the Premier Cru Fourchaume appellation. Located in the commune of La Chapelle- Vaupelteigne, just to the north of the hillside containing all of the Grands Crus, this is a jewel among the Premiers Crus. Due to its international reputation, the wines from the subparcels is often sold under the Fourchaume name. The slope is regular with south-western exposure, and is located in the valley of Fontenay-près-Chablis to the northeast of Chablis. Gentle slopes overlying Kimmeridgian marls.

Vinification and maturing

Our Premier Cru Fourchaume shows a richness developed from meticulous plot selection and separate vinification before blending and ageing in fine grain barrels.

- some of the grapes were brought in in 15kg crates
- pneumatic pressing
- cold static settling of the juice
- alcoholic fermentation began in stainless steel tanks
- after 3 days, 15% of the juice was racked and transferred to fine grained 1 to 2-year-old barrels where they continued their alcoholic fermentation with weekly stirring
- the remaining juice was fermented in stainless steel tanks for 7 to 10 days under controlled temperatures (18 to 20°C) to preserve a maximum of fruit and glycerol
- 100% malolactic fermentation
- aged on fine lees for about 10 months

Tasting notes

Pale in colour.
Open nose reminiscent of fruit, almond, butter and fresh liquorice.
Round, dense, and buttery on the palate with flavours of citrus marmalade and toasted almond.

Food and wine pairing

Perfect with all fish and shellfish as well as with white meats.

Serving suggestions

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



Ageing potential

4 to 5 years.

Vintage : 2019

It is usually said that the vine is able to bring much more complexity to the grapes when it faces some stress during the cycle... With this old saying, we can perfectly understand why the 2019 wines are so appreciated!

In fact, 2019 was, again, a unique and very changeable year. It brought its own stresses for a great many producers, while harvesting passed without a hitch. This is the result of all the various weather episodes possible which affected the vines depending on their location: Frost, hail, tricky flowering, drought, and heatwave in July.

Lucie Depuydt, enologist and winemaker at the Maison J. Moreau & Fils, started picking on 11 September, with the first vats starting fermentation on the 16th. Quantities were distinctly limited (down between 10 and 30%).

The consolation was that the juices were of very good quality, with high sugar levels and nice concentration. And contrary to what we might have expected, the acid balance was very nice.

Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.