



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

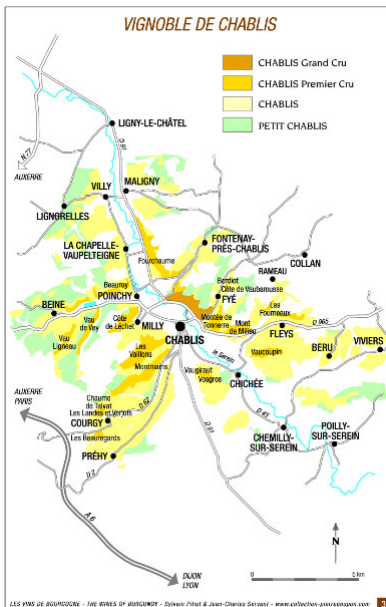
100% Chardonnay.

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 700 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

Like Chablis appellation, the main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). The 34 hectares of the Mont de Milieu “umbrella” vineyard are located on the right bank of the River Serein in the communes of Fleys and Fyé. It enjoys a geographical situation comparable to those of the grand crus and its south/south-east aspect guarantee extremely good sunshine.



Vinification and maturing

- Long pneumatic pressing.
- Static cold settling of the musts.
- Alcoholic fermentation started in stainless-steel, then, after 3 days, racking of around 35% from the juices which were placed in fine-grained barrels. For the other part (65%) the fermentation lasted 10 days in temperature-controlled vats (18-20°C) to preserve a maximum fruit.
- 100% malolactic fermentation.
- ageing on lees during 14 months.

Tasting notes

Light gold colour.
Complex nose showing flavours of white flowers and white fruits (peach).
Unctuous in the mouth with delicate and pleasant aromas of yellow fruits, hazelnut notes and a long, rich and quite saline finish.

Food and wine pairing

Will be the perfect companion to grilled king prawns (gambas), fried scallops, but also white meats such as veal dishes, poultry or a roasted guinea fowl.

Serving suggestions

Ideal served at a temperature of 14°C (57°F.).

Ageing potential

From 5 to 10 years.



Vintage : 2019

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. Quantities were distinctly limited (down between 10 and 30%).

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. The consolation was that the juice is 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.