



Varietal

100% Chardonnay

History

Though traces of a village dating back to the Neolithic period have been found, the true origins of Chablis go back to Roman times. Its name is said to have come from the Latin term “caplum”, meaning “ford”. Vines flourished here in the 3rd century, after having been rehabilitated by the emperor Probus. The Serein river, which played an important role in regulating the climate, also allowed wines from Chablis to be transported to Auxerre and Paris. From the capital, they were shipped abroad, to Flanders and England in particular. However, the vineyards owe their real blossoming to the Cistercian movement as the Abbey of Pontigny was just nearby. Phylloxera ravaged the vineyards in the late 19th century, which explains the recent planting of the Chardonnay grape variety. Since 1970, the vineyards have been undergoing spectacular expansion as mixed farming is being abandoned in favour of viticulture. The vines are also resisting spring frosts more effectively.

Origin

Located in the north of Burgundy, in Yonne department, the appellation stretches over around 20 communes that cover the hillsides running alongside the pretty Serein Valley. The vineyard enjoys an exceptional geological situation. The main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). Deposits of tiny oysters can still be found today in the rock, remains of a time where the sea was totally covering this territory.

Vinification and maturing

- Grapes and must were brought in
- Long pneumatic pressing
- Settling of the juice
- Alcoholic fermentation using selected yeasts in stainless steel tanks under controlled temperatures (18 to 20°C) to preserve a maximum of fruit and glycerol
- Malolactic fermentation began rapidly after alcoholic fermentation was complete
- Malolactic fermentation was complete in January
- Aged on the lees for 7 months

Tasting notes

Golden in colour.
Intense and elegant nose of peach, pear, pink grapefruit and almond.
The palate is fresh, balanced and creamy with subtle notes of cherry blossom and zest of citrus fruits. The finish is long, iodized and persistent.
A very complex and pure wine, perfectly in the style of J. Moreau & Fils.

Food and wine pairing

Serve as an aperitif or with oysters, seafood, and fish.

Serving suggestions

14°C



Ageing potential

Between 4 and 5 years

Vintage : 2015

The vintage started in the aftermath of an uneven winter, rather mild at the beginning, then very tough in the end. Therefore, the first bud breaks were long in coming as they were observed by mid-April. The spring rapidly boomed with mild temperatures which enhanced the vegetation growth. The first flowers showed up at the beginning of June and the early flowering took place under the best auspices, on average 10 days before the last 10 years. In July, the very high temperatures triggered hydric constraints in some situations. Consequently, bunch closure occurred even though the berries weren't big enough. At the end of July, the drought symptoms were more and more frequent on the leaves and the growth development was slowed. The onset of ripening occurred on the first half of August with temperatures 2°C higher than the normal. This climatic conditions sourced a very comfortable health status for the vines and a quick maturing. Unfortunately, a violent storm with hail took place in the Chablisien on the night of September the 1st constraining the vine growers to harvest the damaged plots. However, the heat of the last weeks of September allowed the vine growers to obtain highly qualitative musts. The last grapes were pressed on September 21st and the entire crop was particularly balanced and promising.