



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 official Premier Cru list was established in 1986. It names 79 vineyards covering a total surface area of about 600 hectares. Chablis winegrowers decided to reclassify these plots in order to promote only 17 of them. The vineyards in question are located on both sides of the Serein River in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

#### Origin

The 37 hectares of the Montmains climat are located on the left bank of the Serein in the commune of Chablis. Often austere when young, and marked by mineral and lemony aromas, these wines stand out for their excellent ageing potential. Gentle slopes. Kimmeridgian marl.

#### Vinification and maturing

- Cold settling of the juice
- indigenous yeast was used for the vinification
- 30% of the wine was vinified in 2 to 6-year-old wooden barrels and 70% was vinified in thermo-regulated stainless steel tanks
- Malolactic fermentation was stopped in order to preserve freshness
- Aged on the lees several months

#### Tasting notes

Visual: Greenish gold in colour

Nose: Exotic, floral nose reminiscent of coniferous trees and citrus zest

Palate: Unctuous and full on the palate with spicy notes reminiscent of gingerbread and fir honey.

#### Food and wine pairing

Will perfectly accompany seafood, in particular oysters and Norway lobsters, but also grilled fish and goat cheese.

#### Serving suggestions

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