



J. MOREAU & FILS
MAISON FONDÉE EN 1814

CHABLIS PREMIER CRU VAILLONS 2010



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 700 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.



LOCATION

Located on the left bank of the Serein river, in the southwest of the Chablis region, the 105 hectares of Premier Cru Vaillons vines enjoy particularly favourable exposure and the wines are well deserving of their excellent reputation.



TERROIR

Gentle slopes. Kimmeridgian marls.



VARIETAL

100% Chardonnay, also known as "Beaunois" in Chablis. Yield: 58 hl/ha.



THE VINIFICATION PROCESS

- Pneumatic pressing
- Static cold settling of the musts
- Alcoholic fermentation started in stainless steel vats
- After 3 days, around 15% of the juice is drawn off and transferred into fine-grained wooden barrels for the continuation of the fermentation process.
- For the wine remaining in the stainless steel vats, fermentation for 7 to 10 days at controlled temperatures (18 to 20° C) to conserve as much fruit as possible.
- 100% malolactic fermentation. Malolactic Fermentation ends mid-December;
- Matured on the lees for 10 months



THE 2010 VINTAGE

The winter was very harsh and snowy. Early spring brought an unfavourable climate. April was very dry and the first buds were late (end of April). Similarly, the flowering period came very late and was uneven, causing flower abortion and millerandage. Fortunately, July was very hot and made up for the accumulated delays. In August the situation worsened, with a lot of rainfall and the development of rot. The ripening process was slow, and September was quite cold. The harvests started on the 20th, with Botrytis looming. The first grapes arrived with a high alcohol content and high acidity, requiring full malolactic fermentation in order to enhance the concentration and balance of the future wines.



TASTING NOTES

Golden colour

Well-developed, slightly smoky nose with notes of ripe fruits and sweet spices which recall exotic fruits, peppermint, ginger and grilled almonds.

Full and round in the mouth, with notes of citrus fruits, minerals and a subtly scented sweet cream sensation.

Ideal served with salmon in white butter sauce, equally good with roasted capon or guinea fowl.

Serve at 14° C

