



## CHABLIS 2023

### Gloire de Chablis

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.

#### Tasting notes

An elegant pale gold colour.

The nose is intense and fruity, showing notes of mandarin and pineapple on a soft background of fresh almonds.

Fresh and generous, the mouth is very typical of Chablis, offering a very pleasant minerality and a long-lasting, saline finish.

#### Food and wine pairing

This wine will perfectly emphasize any type of sea food such as a fatty fish (salmon or bluefin tuna), sushi and sashimi. Will also be a great companion to poultry, asian or exotic food. Try it also with goat cheeses, as well as fresh and light refined cheese.

#### Serving suggestions

Ideally serve between 12 and 14°C / 54-57°F.

#### Ageing potential

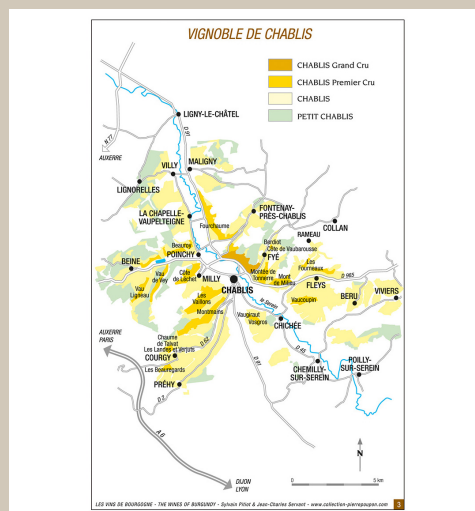
Between 4 to 5 years.

### Origin

Located in the north of Burgundy, in Yonne department, the appellation stretches over around 20 communes that cover the hillsides running alongsidethe 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 befound today in the rock, remains of a time where the sea was totally covering this territory.

This cuvée “Gloire de Chablis” is our tribute to the relics of Saint-Martin formerly protected and honored in the ancient Monastery of St-Loup in Chablis.





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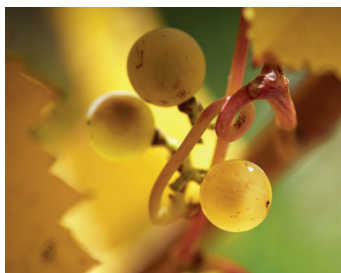
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#### Vinification and maturing

The grapes and must were brought in and went through a long pneumatic pressing to get a qualitative juice with no risk of oxydation. Then, it was left to settle in order to clean it up from the biggest lees. That step is quite essential to ensure pure aromas and a bright color. The alcoholic fermentation used selected yeasts in stainless steel tanks under controlled temperatures (18 to 20°C) to preserve a maximum of fruit.

To get a wine in the purest J. Moreau & Fils style, it will go through the complete malolactic fermentation and age on its lees for 8 months. This will give that wine we love with an intense nose of fresh fruits and a creamy texture in the mouth.



#### Vintage : 2023

The ideal weather conditions in Burgundy in 2023, characterised by a favourable spring, a hot summer with cool nights, moderate rainfall and an early autumn harvest, played a key role in the high yields and exceptional quality of the grapes at harvest time.

The white wines are distinguished by their elegance, complexity and liveliness. Subtle aromas of white fruit, citrus and floral notes add to their remarkable freshness.

The red wines are powerful and well-balanced, with aromas of red and black fruit, as well as spicy and mineral nuances. The silky tannins add an elegant structure, promising harmonious ageing.

In short, these are expressive, fruity wines with very fine aromatic profiles.



### Lucie Depuydt, the talent in the service of terroirs

Chablis-born Lucie Depuydt, the winemaker for the past seven years, has been sharing her close understanding of the local soil and experience in the world of winemaking.

*« [...] My aim as an enologist in a region like Chablis is to preserve as much as possible the aromatic potential in the grape, to bring out the expression and characteristics of the terroir after vinification. [...] »*

Her work starts with selecting plots, continues by monitoring the vines with partner winegrowers during the key phases of the growth cycle, and establishing the date for harvest in particular. Lastly, she supervises the vinification, ageing and blending of the Chablis wines made by J. Moreau & Fils. She manages the equivalent of a 200-hectare estate, with the additional responsibility of sourcing grapes in this hostile terroir.

