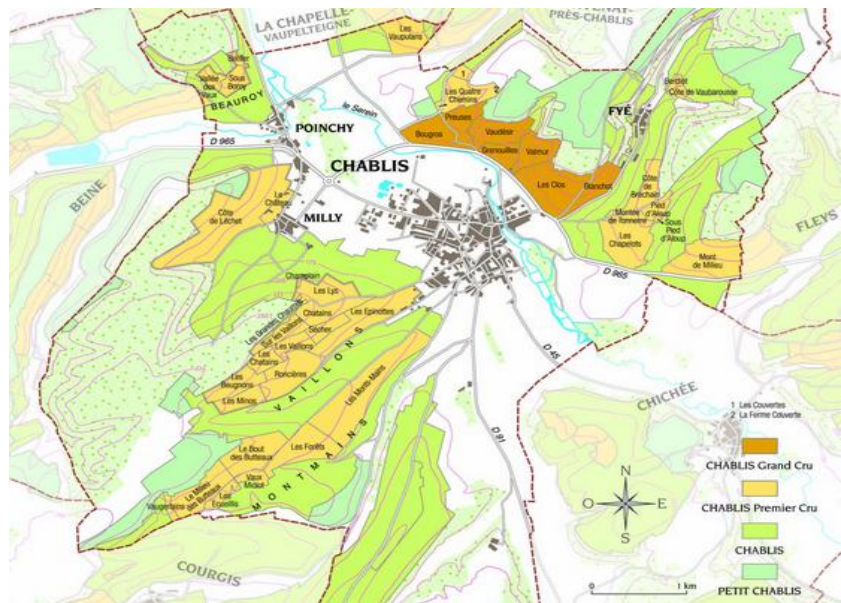


2020 Vintage



Chablis Premier Cru Vaillon - Guy Moreau

Surface : 1 ha – south / south-east exposure

Location : left bank of Chablis, in the historical part of the Vaillons

Soil : clay-limestone marls (Upper Jurassic), very rich of marine fossils (Exogyra virgula : small oyster fossils)

Planting density : 6500 plant/ha

This cuvée is a tribute to Christian's father, Guy Moreau who planted this vine in 1933. 87 years ago !

Organic Agriculture certification with Ecocert since 2013 vintage

Vinification

Harvested by hand, carried by small trailers, which unload the grapes by **vibration** to avoid crushing, then we use a **sorting table** to eliminate unripe or damaged grapes.

Pneumatic winepress. Cool racking. **Natural yeasts.**

Winemaking and aging:

40% in stainless steel vats with temperature-controlled fermentation.

60% in barrels (2-3-4 years old barrels, less than 5% of new oak) for 9 months, 6 months blending in tanks before bottling. 100% of the malolactic fermentation.

Natural tartaric stabilisation after 12 to 16 months aging.

2020 vintage : after a dry and mild winter, flowering took place very early in the spring (more than 2 weeks in advance) and with no spring frost at all. Summer has been very hot and dry as well with a rainfall deficit of -40%. 2020 is the hottest year after 2003 !

However the harvest which started on August 28th, was totally healthy and the rain which finally fell mid-august helped reduce drought stress. Degrees are lower than 2018/2019 and acidity levels are higher, so 2020 shows with more tension than previous years and is more a « typical » vintage of Chablis. *Very aromatic, generous and fine wine, with citrus, white fruits and flowers flavours. Perfectly matching with all fish, shellfish, poultry or white meat.*

Grape : 100% chardonnay / Alcohol : 13.5%

To taste between 12 and 14°