

J MOREAU

J MOREAU VOUVRAY

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TECHNICAL DETAILS

The Estate

In 1814 Jean-Joseph Moreau, a young cooper, marries a local winemaker's daughter and inherits the oldest wine House of Chablis. Driven by passion for the vine and traditional values, he runs the business incredibly well and becomes very quickly one of the most important producers of wine in Chablis.

Wine Making

Fermentation in stainless-steel temperature-controlled vats at 18-20°C to preserve a maximum of fruit. Unoaked to preserve maximum freshness.

Food Suggestions

Pairs well with with slightly spiced dishes or sweet-and-sour specialties.

TASTING NOTES

Golden color. Sweet notes of apple, green aniseed and acacia blossom. Elegant, rounded, forthright and well balanced with aromas of nougat and English candy. Persistent with a fresh finish.

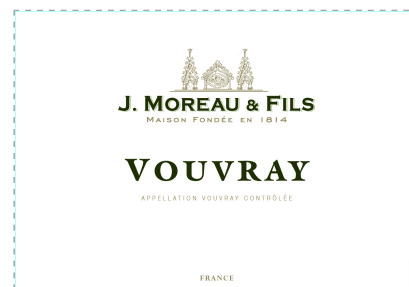
Chenin Blanc grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sweet Wine
- ABV%: 12.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

