

CHABLIS 1^{er} CRU MONTMAINS

- Appellation

- The Chablis Premier Cru Montmains takes its roots on Kimmeridgian soil, on the left bank of the Serein River. Wide slope and excellent exposure.

- Technical information

- Grape variety: Chardonnay 100%
- Soil: Kimmeridgian
- Situation: south
- Average age of the vines: 35 years
- Vinification : maturity control, harvest and pressing, juice selection, alcoholic fermentation, malolactique fermentation, clarification by filtration, storage in stainless steel tank for 9 months and final filtration.

- Tasting notes

- Initial soft in mouth. Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine.

