

THE WINE:

Name of the wine: Chablis 1er cru "Montmains"

Appellation: AOC Chablis Premier Cru

Area of production : Burgundy, France

Colour: White

Varietals: 100% Chardonnay

VINEYARD:

Origin: Chablis municipality, "Lieux dit Les Butteaux" (purchase of grapes)

Vineyard area: 0.80 Ha

Planting density: 6000 vines /Ha

Yields: 45 Hl/Ha

Average age of the vines: 35 years

Soils: Kimmeridgian limestone

FERMENTATIONS:

Length of fermentation : 3 Months

Yeasts: Natural

Fermentation temperature: around 20°C

Malolactic fermentation : 100%

Bacteria: Natural

MATURATION:

Maturation vessel: 100% Oak Barrels of 600L.(demi-muid)

Lees contact: Yes

Maturation period: 12 Months

FINING / FILTRATION:

Fining agents: Bentonite

Filtration: Kieselgur White Clay

Tartaric stabilisation: Yes

DESCRIPTION:

It is often referred to as the most floral of the Premiers Crus. Of the 24 Premiers Crus from the left bank, this wine has three-star appeal. Its name comes from a distortion of the spelling "The Mont Moyen", meaning that its elevation is in between that of the two taller, surrounding hills.

"Vintage advent" 2015: True to its floral rank, this wine exudes, under a golden veil, delicate fragrances of honeysuckle and sandalwood. Its fatty attack quickly makes room for the mineral texture that is sure to make you salivate. This vintage embodies the best of 2015. It will be ripe and fresh for a long time to come.

Serving temperature: 14°C

Ageing Potential: 10 to 15 ans

Maturity: between 5 to 7 years

TECHNICAL INFORMATION:

Percentage alcohol: 12,60% vol.

pH: 3,25

Total acidity: 3.72 g/l H2SO4

Residual sugar 0,7g/l

