

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" 2016: The bright yellow peel of a lemon doesn't just coat the glass; it fills it with fragrances of lemon zest and orange blossoms. Its attack is dynamic. Fruit shortly follows and flows towards its more serious side; the dense flavour of blue marl. The oysters better watch out....

Serving temperature: 14°C

Ageing Potential: 10 to 15 ans

Maturity: between 5 to 7 years

TECHNICAL INFORMATION:

Percentage alcohol: 12,55% vol.

pH: 3,21

Total acidity: 3.76 g/l H2SO4

Residual sugar 1,5g/l

