

CHABLIS PREMIER CRU "MONTÉE DE TONNERRE" 2019



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Fermented in stainless steel tank,
between 17°C and 21°C.

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4 to 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

An extension of the Grands Crus, this appellation on the right bank of the Serein benefits from a south-western exposure. This little climat is located along the ancient Roman road linking the towns of Auxerre and Tonnerre. Here, the road climbed the hill to reach the plateau in the direction of Tonnerre. This is a rare wine of exceptional quality, with great mineral purity and the ability to age for a long time. It's the most complete of the Premiers Crus, because it has all the elements: minerality, floral notes, body, opulence and great richness.

TASTING AND FOOD PAIRINGS

The 2019 Chablis Premier Cru Montée de Tonnerre, with its limpid gold color, is a well-structured, sophisticated, full-bodied, delicate wine with complex aromas. On the palate, this wine combines elegance thanks to its floral side and supports a certain tension with a mineral and iodized finish. This wine needs to be aged for a few years.

Suggested serving: grilled langoustines, fish in sauce, white meats in sauce.

PRESS REVIEWS

Chablis 1er Cru "Montée de Tonnerre" 2022 - James Suckling - 95/100

Chablis 1er Cru "Montée de Tonnerre" 2022 - International Wine Challenge 2024 - Bronze Medal

Chablis 1er Cru "Montée de Tonnerre" 2022 - Burgundy Report, Bill Nanson - "Good wine"

Chablis 1er "Montée de Tonnerre" 2019 - 94 pts - James Suckling - July 2021