

## CHABLIS PREMIER CRU "MONTMAINS" 2019



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

Chardonnay

### 👑 SOIL

Kimmeridgian Jurassic

### 👑 VINIFICATION

Stainless steel tanks between 17° and 21°C.

### 👑 AGEING

12 months in stainless steel, on lees.

### 👑 AVERAGE AGE OF THE VINES

35 years

### 👑 YIELD

58 hl/ha

### 👑 AGEING

4 to 6 years.

### 👑 SERVING TEMPERATURE

Between 10° - 12°C.

### SITUATION

The vines of Chablis Montmains have a southerly / south-easterly exposure on the left bank of the Serein. Together they form groups of various terrains, on a rather low area which is very sensitive to spring frost.

### TASTING AND FOOD PAIRINGS

This wine is very pleasant on the nose and palate, with floral notes complemented by the iodine typical of left bank Premiers Crus. Round and supple, with a long finish.

Serving suggestions: Pike-perch or pike with beurre blanc, sweetbreads, chicken with morels.

### PRESS REVIEWS

Chablis 1er Cru "Montmains" 2022 - James Suckling - 94/100

Chablis 1er Cru "Montmains" 2022 - International Wine Challenge 2024 - Silver Medal (94/100)

Chablis 1er Cru "Montmains" 2022 - Burgundy Report, Bill Nanson - "Delicious"

Chablis 1er Cru "Montmains" 2019 - 93 pts - James Suckling - July 2021

Chablis 1er Cru "Montmains" 2019 - 91 pts - IWSC 2021 winners

Chablis 1er Cru "Montmains" 2018 - James Suckling - USA - 91/100