

CHABLIS PREMIER CRU "MONTMAINS" 2020



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian Jurassic

👑 VINIFICATION

Stainless steel tank, fermentation between 17 and 21°C.

👑 AGEING

On fine lees for 12 months.

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

58 hl/ha

👑 AGEING

4 to 6 years.

👑 SERVING TEMPERATURE

Between 10 - 12°C.

SITUATION

Montmains is the middle mountain located at an intermediate altitude between two higher coasts. This climate is exposed to the south / southeast on the left bank of the Serein. The Montmains form a set of varied terrains, in a fairly low area that is very sensitive to spring frosts.

TASTING AND FOOD PAIRINGS

The epitome of mineral terroir. Beautiful tension and magnificent length. The nose reveals notes of citrus and gunflint. The palate is taut and clean, finishing with pure minerality. Serving suggestions: seafood, snails, smoked fish.

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" 2020 - Jancis Robinson - UK - "Best white wines for Christmas 2022"

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