

CHABLIS PREMIER CRU "MONTMAINS" 2024



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian Jurassic

👑 VINIFICATION

Cuve inox, fermentation entre 17 & 21°C.

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

58 hl/ha

👑 AGEING

4 - 6 years

👑 SERVING TEMPERATURE

10 - 12°C

SITUATION

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

TASTING AND FOOD PAIRINGS

The 2024 Chablis Premier Cru Montmains displays a pale yellow colour with golden highlights, boasting great clarity and brilliance.

The nose is elegant and precise, revealing great complexity with aromas of citrus, ripe lemon, crisp apple, and white flowers. As the wine opens up, notes of flint and a fine touch of salinity underscore the remarkable mineral expression of this Premier Cru.

On the palate, the attack is direct and dynamic. The body, both generous and perfectly chiseled, is driven by a lovely tension that gives the wine freshness, balance, and depth. Flavours of white-fleshed fruit and citrus blend harmoniously with a precise, saline minerality. The finish is long, direct, and persistent, revealing great purity while leaving a chalky imprint and a pleasant sense of freshness.

The 2024 vintage highlights the full personality of Montmains, a Premier Cru renowned for its balance between finesse, tension, and mineral expression. It pairs ideally with oysters, shellfish, fine fish, sea scallops, poultry in a light sauce, as well as aged goat cheese.

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" 2018 - James Suckling - USA - 91/100