



## Chablis

## Chablis Montmains

1er Cru 2021

**Grape Variety:** Chardonnay

Soil: Limestone

**Site:** Chablis is in the Northern part of the Burgundy region. The "Premier Cru Montmains" is located South of the Commune of Chablis and is one of the more famous Premier Crus. Two particularly well-situated plots have been selected for the blend.

The Vintage 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes poduced are quite low.

**Tasting:** Pale gold colour. Floral fragrances mixed with refreshing aromas of pale fleshed fruit and citrus fruit. Well-balanced and complex. Precise and tight texture. Well-integrated acidity. Refreshing finish with salty tinges.

**Food pairing:** Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.

