



Chablis

Chablis Montmains

1er Cru 2022

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 2022: After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

Tasting: Pale gold colour. Floral fragrances mixed with refreshing aromas of citrus fruit. Well-balanced and complex. Precise and tight texture with a well-integrated acidity. Refreshing slightly mineral finish.

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

