

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Montée de Tonnerre

1^{er} Cru 2018

Grape Variety : Chardonnay

Soil : Clay and limestone with pebbles.

Site : Chablis is in the Northern part of the Burgundy region. The "Premier Cru Montée de Tonnerre" is located North East of the village of Chablis in the vicinity of the Grands Crus. A particularly well-situated plot has been selected for this wine which ranks among the best Premiers Crus of Chablis.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 9 to 12 months in oak casks (demi-muids) in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Intense aromas of citrus fruit mixed with green apple and honey. Delicate mineral note. Well-balanced and vibrant. Tight texture with a tinge of acidity. Mineral and slightly salty finish.

Food pairing : Pâté, lobsters, sea scallops, and poultry as well as many goat cheeses.