



## Chablis

## Chablis Montée de Tonnerre

1er Cru 2019

**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 2019:** After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

**Tasting:** Pale gold colour. Aromas of citrus fruit mixed with honey. Delicate mineral note. Wellbalanced and complex. Well-defined texture. Long and slightly salty finish.

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