



Chablis

Chablis Montmains

1er Cru 2020

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 2020: After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region.

Tasting: Bright gold colour. Aromas of citrus fruit mixed with a beatiful mineral note. Well-structured and precise on a well-shaped acidity. Long and refreshing aftertaste.

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

