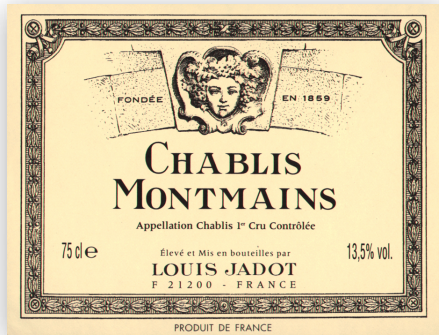


## CHABLIS MONTMAINS

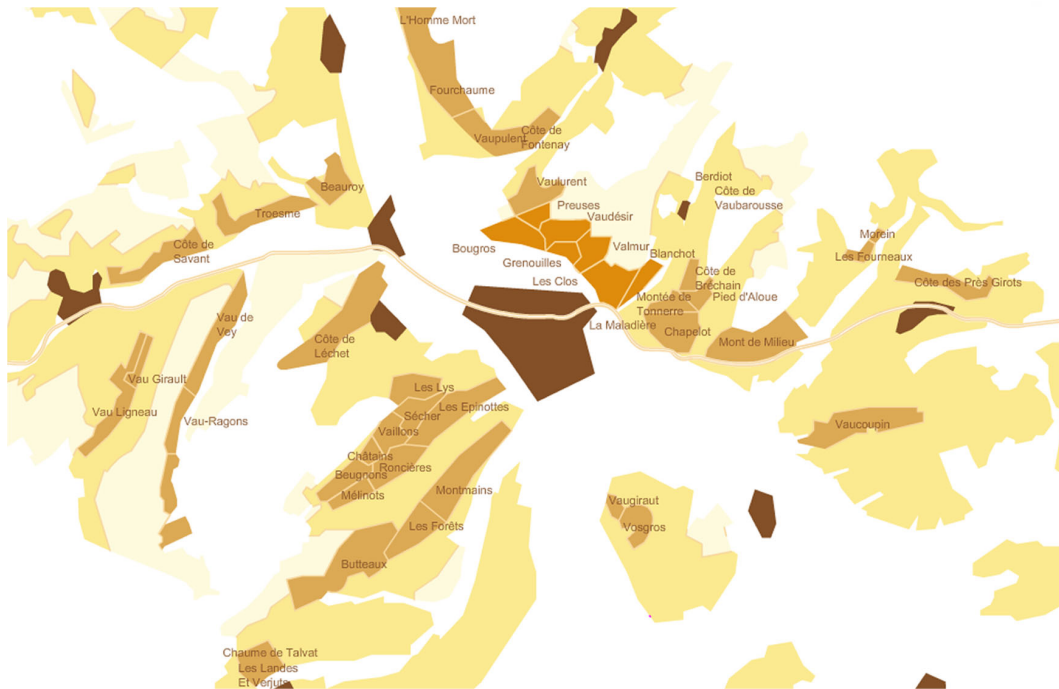


Chablisien

Premier Cru

White

100% Chardonnay grapes



### Vineyards situation

Chablis is in the northern part of Burgundy, half way between Dijon and Paris.

### Characteristics

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of Chablis wines.

About 3500 hectares are planted (including 856 ha of Premiers and Grands crus) with 100% Chardonnay grapes.

Chablis premiers crus are produced on 40 different 'lieux-dits'.

### Wine making

This wine is fermented in wooden barrels like all our Grands Crus from the Côte d'Or area, and then aged in barrels during 15-16 months before bottling.

### Winemaker's comments / Gastronomy

Very limpid, the Chablis 1er Cru « Montmains » is a typical wine from this area, perhaps a bit less mineral than the others, but quite richer on the palate and very delicate.

It will perfectly match with fishes in sauce, « charcuteries », white meats, snails, shell-fishes, goat chesses...

### Preservation

This Chablis will be very nice drunk within 2-3 years but will also be able to age 10-15 years if kept in good conditions of temperature and humidity.