



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS 1^{ER} CRU MONTMAINS

Vintage 2016

"Deep and Secret"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: On the left bank of the Serein. Village of Chablis. Exposure South-East.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in stainless steel tanks and barrels.

MATURING: On fine lees in tanks.

VINTAGE 2016 TASTING NOTES FROM 28/11/2018
-REF.A

A limpid and brilliant wine, golden yellow in colour. Initially restrained on the nose, lightly floral and earthy. On aeration, a fine mineral reduction appears followed by spiced notes. Long-lasting.

Magnificently full and dense on the palate, fine minerality spiced with an elegant finesse. Long finish.

Great potential for this Chablis 1^{er} Cru Montmains 2016.

