



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<sup>ER</sup> CRU MONTMAINS

### Vintage 2018

### "Deep and Secret"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

DENSITY: 5,500 to 6,500 plants/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis. South-east exposure.

AVERAGE AGE OF VINES: 25 years.

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

MATURING: Approximately 12 months on fine lees in tanks and barrels.

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VINTAGE 2018 TASTING NOTE FROM 02/09/2020  
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially restrained on the nose, fresh, delicately floral with gentle mineral notes.

Becomes more expressive on aeration.

Long-lasting.

Full, energetic, pure and aromatic in the mouth with notes of spices.

Finish yet to develop.

An excellent Chablis 1<sup>er</sup> Cru which will require patience.

