



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 MONTÉE DE TONNERRE

Vintage 2018

"Elegance and Breed"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis to the right of the Chablis Grand Crus. South-west 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.

VINTAGE 2018 TASTING NOTE FROM 03/09/2020
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially discreet on opening, combining floral and fruit with a delicate mineral note.

Becomes fresher on aeration.

Long-lasting.

Full and fresh in the mouth with a delicious acidity.
Long, fresh finish.

Chablis 1^{er} Cru requiring patience.

