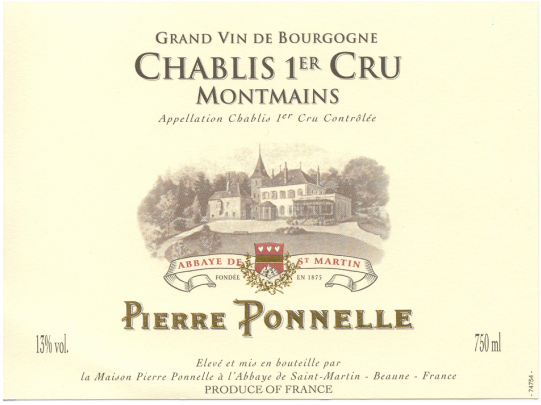
CHABLIS 1ER CRU “MONTMAINS”



TERROIR

Near the city of Auxerre, the Chablis vineyards are midway between Dijon and Paris. Formerly, they were part of a vast winegrowing region covering all the slopes up to the Côte-d’Or. Two scourges, however, mildew and mainly phylloxera devastated the vineyards at the end of the 19+th century. When grafting techniques permitted establishing strong, resistant and prosperous vines, only areas most apt to produce high-quality wines were replanted. Chablis wine is now the typical great dry white French wine.

TASTING

Beautiful pale golden colour. Fresh, light, well-fruited and marked by aromas essentially composed of fresh fruits, white flowers and dried fruits.
When young, it expresses pleasant fresh fruity flavours, such citrus fruits.
After ageing, the flavour becomes more intense with long persistence.

FOOD MATCHING

Fish with sauce, white meat, foie gras.

REGION	Bourgogne
SUB-REGION	Chablis
TYPE	AOC
LEVEL	1er Cru
GRAPES	Chardonnay
SERVICE TEMPERATURE	10°C
AGING POTENTIAL	8 years
COLOR	White

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