

CHABLIS 1^{ER} CRU MONTÉE DE TONNERRE 2018

This vineyard is located near a path which goes up towards the town of Tonnerre.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Rightfully probably the most famous Chablis 1ers Crus, . Located on the right bank of Serein and in the continuation of the Grands Crus, this terroir is on a "Kimmeridgian" limestone. It produces wines a little austere in their youth but their elegant and racy development charms the taster. Our cuvee comes from the blending of grapes of Montée de Tonnerre and from the area of Chapelot.

Wine-Growing method : sustainable

Purchase of must under the press.

Harvest: 100 % mechanical

Soil : Kimmeridgian limestone

Production area : 43 ha

Altitude : 230-250 m

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % destemmed grapes

11 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 10% new oak barrels)

12,5% vol.

TASTING

Tasting note

One of the most famous Premiers crus of Chablis, powerful, rich and racy, it offers scents of apple, minerality and white flowers.

Food pairings

Ideal with warm oysters and fish cooked in sauce.

Serving temperature : 10-12°C

Should be drunk between : 2021-2025

