

CHABLIS 1ER CRU MONTÉE DE TONNERRE 2022

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



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Rightfully probably the most famous Chablis 1ers Crus, . Located on the right bank of Serein and in the neighbourhood 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

Harvest : 100% mechanical

Soil : Kimmeridgian limestone

Production area : 43 ha

Altitude : 230-250 m

Average age of vines : 39 years

VINIFICATION

100% Chardonnay

100% destemmed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (without new oak)

13% vol.

TASTING

Tasting note

The nose is complex and refined, offering an explosion of white-fleshed fruits and citrus fruits. The wine then unfolds with fullness and generosity, offering a slightly chalky, even saline texture, reminiscent of its terroir of Kimmeridgian marl and limestone.

Food pairings

Ideal with seafood macaroni, hazelnut rabbit terrine or even local cheese such as chaource.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

