



CHABLIS MONTMAINS 1ER CRU 2022

Established in 1923 with the goals of driving quality and innovation in the region, as well as bolstering the influence of its growers, today La Chablisienne spans over 200 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Montmains is a long, narrow, left bank Premier Cru with windy, southeast exposure, 20% grade slopes and an aspect similar to that of Vaillons, which is the parallel valley to the north. The morning sun, wind and clay-based soil provide an elegant, structured wine with notable freshness.

VINTAGE NOTES

2022 started with early spring frost as in 2021 but was warmer and drier throughout the rest of the season which kept disease pressure down and yields close to normal. The resulting wines are generous with excellent balance.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Left bank of Serein; southeast exposure; 164-221 meters

Soil: Kimmeridgian, with alternating marls and limestone along with deposits of fossilized oyster shells; dense clay is found on top of the marls

Vine Age: Between 25 to 50 years

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 14 months on fine lees in 70% stainless-steel tanks and 30% in a mix of 228- and 400-liter oak barrels (up to 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Aromas of fresh herbs and white-flesh fruits lead to mouthwatering minerality laced with tangy fruits and subtle spices, finishing with energy and intensity. Complements a variety of tempura, seafood, vegetable and poultry dishes, along with aged cheeses.

