



CHABLIS 1^{ER} CRU

MONTMAINS
Deep and Secret

VINTAGE 2020

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

PLANTING DENSITY: 5,500 to 6,500 plants/ha.

SITUATION AND EXPOSURE: On the left bank of the Serein in the commune of Chablis. South-east 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 2020 TASTING NOTE FROM 04/05/2022

-REF.A

Pale yellow in colour, limpid and brilliant with some bronze reflections.

The first nose is expressive and fruity (peach, apricot). After aeration, slightly more vegetal notes appear (fresh grass).

Mouthwatering and fruity with caramelized notes which bring a nice roundness. The finish is slightly woody, spicy.

www.chablisienne.com

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