



## CHABLIS MONTMAINS 1ER CRU 2020

Established in 1923, today La Chablisienne spans 270 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

In 2020, a warm winter led to earlier budding in March. Frost pulled growers from their slumber in late March through early April, and again in mid-May. Summer heat waves brought an earlier start to harvest, but also limited yields, which were ultimately down 20% versus normal. Excess heat also slowed maturation, which helped retain acid and concentrate flavors. The 2020 vintage delivered classic Chablis style – good minerality, charm and freshness – and is considered among the top vintages of the decade.

### 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

