



CHABLIS 1^{ER} CRU

MONTMAINS
Deep and Secret

VINTAGE 2022

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 2022 TASTING NOTE FROM 29/07/2024

-REF.A

Pale gold color, limpid and brilliant with slight silver reflections.

The first nose is concentrated and expressive. Some smoky, toasted notes at the opening. After aeration, light notes of vanilla and white pepper appear.

The palate is rich, powerful and round. We find these woody notes which are well blended. The finish is warm, spicy with light bitterness which provides a beautiful aromatic persistence.

It goes wonderfully with scallops with star anise and lemon a la plancha or even sole with citrus oil.