

Chablis Premier Cru Montmains

Soil Type

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France & the Channel to southern England, including the village of Kimmeridge in Dorset.

Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago. The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals. Our Premier Cru Montmains is planted on the left bank of the Serein river, on the first slope, with a South Exposure.

Climate

Continental climate, hot and dry summers, long and difficult winters.

Acreage and Average Vine Age

6 Ha 50 ares * 25 years

Production of about 30.000 bottles per year.

Grape Varietals :

Chardonnay

Cultivation of Soil method :

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyard.

Yield

55 hl per hectare with a density of 6.000 stocks per hectare
Mechanical harvest.

Pressing

Pneumatic Press (brand : « Sutter »)

Wine Making process

Cold settling at 10°C

Fermentation and ageing in stainless steel tanks under controlled temperature

Bottling

In July of the year after harvest

Keeping Potential

Our Premier Cru Montmains will be at its fullness after 3 to 4 years.

Recommended food

This wine will accompanied wonderfully a trout with a cream sauce or a sole "à la meunière" as well as poultry and cheeses.

