

Chablis 1er Cru Montée de Tonnerre

Location and soil Description

The vines of our Montée de Tonnerre are situated on the right bank of the Serein river close by the Grands Crus and enjoy an optimum South-West exposure.

These vineyards stand on white to light-grey soils, not very stony, with a kimmeridgian subsoil.

Small terroir but high quality of wine, the most complete Premier Cru, because it possesses all its elements : a mineral as well as a floral side, round with a rich opulence.

Acreage and Vine Stock Age

2 Ha 29 a - 33 years old

Climate

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

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 vineyards.

Grape Varietals

Chardonnay

Yield

55 hl per hectare with a density of 6.000 vine stocks per hectare
Production of about 16.560 bottles per year

Pressing

Pneumatic Press (brand : « SUTTER »)

Wine making process

Cold settling at 16°C

Fermentation and maturation in Burgundian oak « pieces » of 228 litres each – oak from the Allier region. “Moyenne chauffe”

Bottling

After maturation of 16 months

Keeping Potential

Our Montée de Tonnerre will be at its best after 3 to 6 years in bottle

Recommended food

Montée de Tonnerre is worthy of a pairing of dishes featuring the best quality of products such as : fish, shellfish, poultry and white meats.

