Chablis 1er Cru Montmains 2021



LA CHABLISIENNE

\$67.00

* Suggested retail price









Pale yellow color, limpid and brilliant with some bronze reflections. The first nose is expressive and fruity (peach, apricot) and then vegetal (fresh grass). The mouth is greedy and fruity with caramelized notes which bring a nice roundness. The finish is slightly woody, spicy.

Pairings with curry shrimps and poultry skewers.

PRODUCT NOTES

25-year-old plots on the left bank of the Serein. Municipality of Chablis. Southeast exposure.

PRODUCTION NOTES

Cold static settling before starting fermentation. Alcoholic and malolactic fermentations in vats and barrels. Duration approximately 12 months on fine lees, in vats and in barrels.



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