



Caves Baptiste Bienvenu



## Chablis Premier Cru "Montmains"

*[Perfectly balanced, between acidity of citrus fruits and sweetness of vanilla brioche..]*

### **Terroir**

Burgundy – Appellation : Chablis

Nicknamed the golden gate of Burgundy, the village of Chablis is a charming village famous for its prestigious wine, located 20 km from Auxerre.

The vines of 1er cru Montmains are located on the left bank of the Serein, on a Kimmeridgian terrain with clay-limestone soils.

Exposure of the vines: South-East.

### **Surface area**

The total planted area of the Chablis vineyard is 5500 hectares.

We harvest the grapes from our colleagues in Chablis to produce our Chablis 1er Cru Montmains.

### **Annual production**

2000 to 3000 bottles of Chablis 1er Cru Montmains.

### **Grape variety**

White wine made from 100% Chardonnay.

### **Average age of the vine**

from 25 to 45 years old.

### **Work of the vine**

The plots of these vines are pruned in simple Guyot.

Type of sustainable cultivation: throughout the year, soil maintenance is carried out mechanically by regular ploughing to avoid chemical weeding.

### **Vinification**

After pressing, the juice obtained is settled at low temperature and then raked and transferred directly to our barrels in order to proceed with its alcoholic fermentation (between 12 ° C and 19 ° C).

### **Ageing**

The malolactic fermentation takes place in oak barrels and the wine is aged there for a minimum of 8 to 12 months depending on the vintage.

### **Character of the wine**

Chablis 1er Cru Montmains is a balanced wine with a creamy texture. This powerful and rich wine is dominated by fruity aromas. Its aging potential is about 10 years.

### **Robe**

A beautiful golden and brilliant color.

### **Nose**

A nose that reveals explosive aromas of spices and oranges accompanied by pretty buttery and brioche notes.

### **Taste**

Palate ample and round with acidity and melted minerality. A finish remarkably structured by a woody counterbalanced by notes of fresh fruit.

### **Food and wine pairings**

This well-balanced wine will bring you as much pleasure as an aperitif as with hot oysters, a good foie gras or poultry in sauce.

### **Service**

Serve between 12 and 13 degrees. Alcohol content: 13%.

### **Container available for sale**

75 cl.

