

Chablis 1^{er} Cru Montmains Closerie des Alisiers

Grapes: 100% Chardonnay



Terroir: Along the river Serein, the kimmeridgian soils and the unique grape variety Chardonnay combine to create a very special wine. The soil consists of « Kimmeridgian » limestone, rich in marine fossils, among which small comma-shaped oysters (*Exogyra Virgulæ*), which bring citrus, salty aromas and a strong minerality. The freshness is THE characteristic of the wines of the region.

Vinification: The grapes are harvested at peak maturity and pressed directly, no barrels used, purely vinified in stainless steel tank to reveal the fruit and the terroir of Chablis. It is aged 9 to 12 months in stainless steel before bottling

Tasting: The wine offers a wonderful expression of the fruit with a nice minerality and tension, combined with a solid acidity. Very elegant wine.

Food & wine pairings: The aromatic complexity of the Premier Crus enable very interesting food match with oysters (in particular warm oysters) or braised fish. It is a mineral wine thus it can be enjoyed with poultry or veal.

Operating temperature: 10 to 13 °C

Keep: 5 to 10 years

Info: Within the specific terroir of Chablis, the Chablis Premier Cru area represents about 800 ha on 40 different « climats ».