



### Varietal

100% Chardonnay, also known as “Beaunois” in Chablis.

### History

The most recent official Premier Cru list was established in 1986. It names 79 vineyards covering a total surface area of about 600 hectares. Chablis winegrowers decided to reclassify these plots in order to promote only 17 of them. The vineyards in question are located on both sides of the Serein River in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

### Origin

The 37 hectares of the Montmains climat are located on the left bank of the Serein in the commune of Chablis. Often austere when young, and marked by mineral and lemony aromas, these wines stand out for their excellent ageing potential. Gentle slopes. Kimmeridgian marl.

### Vinification and maturing

- Long pneumatic pressing
- Static cold settling of the musts
- Alcoholic fermentation started in stainless steel vats. After 3 days, around 30% of the juice was transferred into 1-2 years old barrels where the fermentation process has been completed.
- For the wine remaining in the stainless steel vats, fermentation lasted for 10 days at controlled temperatures (18 to 20°C) to conserve as much fruit as possible.
- 100% malolactic fermentation
- Matured on the lees for 12 months

### Tasting notes

Pale gold colour.  
Subtle mineral and smoked nose, with hazelnut and undergrowth notes enhanced by lemon zest flavours.  
Rich yet firm mouth with aromas of yellow and a long, structured finish.

### Food and wine pairing

Will perfectly accompany seafood, in particular oysters and Norway lobsters, but also grilled fish and goat cheese.

### Serving suggestions

14°C.



### Vintage : 2018

Winter was particularly mild and the vine cycle began, once again, very early with consequently inflorescence. And this earliness did not stop all season long.

Spring was very wet and rainy but no frost this year! However some localized hailstorms caused damages in some villages of the Chablis area.

Then the climatic conditions significantly changed with a very dry late spring and summer that have led to fears of a new small harvest while keeping the cryptogamic diseases risks away.

The very high temperatures in August have resulted in falling down the acidity in the grapes and have hastened the harvest beginning. Furthermore the long dry and hot summer allowed us to minimize the necessary treatments against vine sicknesses.

September finally dispelled any doubts offering one of the best vintages in Chablis for almost 20 years. Mother Nature offered us a real gift after two difficult years in the region's vineyards.

The extremely early harvest finally offered quantity thanks to some rainfalls by the end of August. The first grapes were cut (for the Crémants) by the 25th of August and the last Chablis were harvested on September, the 21st.

70% of the volumes were in the wineries around the 10th of September, offering clean, flawless juices with body, fruit and nice acidity.