



## Chablis

## Chablis Montmains

1er Cru 2023

**Grape Variety:** Chardonnay

Soil: Limestone

**Site:** Chablis is in the Northern part of the Burgundy region. The "Premier Cru Montmains" is located South of the Commune of Chablis and is one of the more famous Premier Crus. Two particularly well-situated plots have been selected for the blend.

The Vintage 2023: After a mild winter, beginning of spring was marked by unstable weather conditions, which fortunately enough settled down end May with warm and sometimes very warm temperatures. This situation encouraged a rapid blossoming in excellent conditions. Spring ended with a water deficit which was never compensated. July and August were marked by a succession of very hot temperatures and storms. End of August, a very hot weather settled down with temperatures around 35°C which enabled the grapes to perfect their ripeness. At Chanson, the harvest started on September 5 and ended on September 16. The white wines are very expressive with beautiful aromas of pale fleshed fruit and an outstanding structure.

**Tasting:** Pale gold colour. Aromas of yellow fleshed fruit (apricot, peach). Well-balanced, fleshy and round. Good tension. Long and fruity finish.

**Food pairing:** Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.

