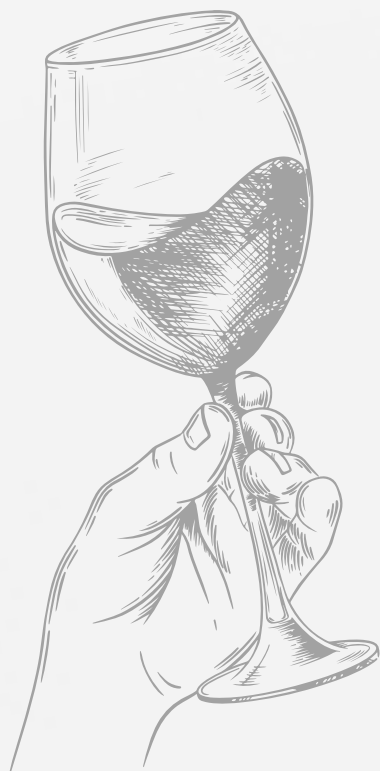


Olivier Tricon

CHABLIS



CHABLIS 1^{ER} CRU MONTMAINS

The mountain just above the village of Chablis shelters on its left side the Montmains climate. Produced on 1.20 hectares, it is the most tender of the Premiers Crus, warmed up during the day by the sun.

TECHNICAL INFORMATIONS

Grape variety: Chardonnay 100%

Soil: Kimmeridgian

Situation: south

Average age of the vines: 35 years

Vinification: slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration.

TASTING NOTES & FOOD PAIRING

Initially soft in mouth and continues to soften thanks to the magnitude of this wine. Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine. One the most elegant of the 1er Cru. Excellent with seafood or fish such as salmon and turbot. Also try with white meats in cream sauce.

AWARDS

Millésime 2013: • **Silver medal**, Concours des Grands Vins de France 2015

Millésime 2015: • **2* outstanding wine**, Guide Hachette 2019

Millésime 2016: • **Silver medal**, Sakura 2019

Millésime 2017: • **Commended**, IWC 2019
• **Gold medal**, Decanter World Wine Award 2019
• **Gold medal**, Sakura 2020

Millésime 2018: • **Silver medal**, Sakura 2020
• **1 étoile**, Guide Hachette 2021



Serving temperature:
12°C/52°F



Cellaring:
3 to 10 years