

Chablis Premier Cru Montmains



Origin

Country	France
Wine Region	Burgundy, Chablis, Premier Cru
Winery	Drouhin-Vaudon

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Very slow pressing so as to respect fruit. Fermentation under strict temperature control.
Ageing	In stainless steel tanks for 7 to 8 months.

Description

In Brief	The wine shows great purity of taste and a pleasant floral style. Chablis is very mineral in character, almost briny. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.
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Tasting notes	A dry and fruity wine, easy to drink. Its colour is pale gold with greenish hues. Very fresh aromas reminiscent of citrus (lemon or grapefruit); small pleasant touches of fern or coriander are found as well. On the palate, dry and fruity, with mineral notes. A pleasant and long aftertaste.
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Food Pairing	Excellent as an aperitif or paired with oysters or other seafood, goat cheese, smoked trout, pork tenderloin or sushi.
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Notes

