

CHABLIS PREMIER CRU MONTMAINS

Style

Medium-bodied, dry white.

Region

Burgundy.

Producer

Patrick & Martine Guitton.

Appellation

Chablis Grand Cru.

Cépage

100% Chardonnay.

Tasting Note

A top quality Chablis from the Premier Cru vineyard of Montmains (just South-West of the town of Chablis itself), that shows a pale straw colour with floral aromas and a complex palate with classic 'wet pebble' mineral tastes, rich fruit and a long, dry finish.

Serve

As an accompaniment to smoked fish, fish and poultry.

Cellarage

Drinking beautifully now but will age gracefully for 5-10 years.

Vinification

Fruit from the south facing, 50+ year old vines is hand harvested prior to pressing before being fermented in enamel vats. The wine is aged in three year old barrels and spends three months in oak.

History

Chablis has long been considered as one of the prime locations in France the majority of the vineyards were planted and owned by the Church, with the abbeys of the region's holdings outweighing those in private hands. The Revolution of 1789 dramatically affected the history of the area by breaking up the large aristocratic and church estates, which have since been much further fragmented by the Napoleonic laws of succession.

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