

Chablis 1er Cru MONTÉE DE TONNERRE

Description:



The most typical Premier Cru of its appellation, it is characterized by its richness and its minerality.

Jean-Marc Brocard's Chablis express brilliantly the pure quality of Chablisian soils. His Chablis reveal the uniqueness of the local geology.

Serving advice:



Aging : 7 - 8 years



Serving temperature 10 - 12°C



Food-wine matches: Saint Jacques's savoury pastry.

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & TERROIR : Village of Chablis. South West exposure.

TERROIR : Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.

AGE OF VINES : 30 years.

DENSITY OF PLANTATION : 5700 vines per hectare.

PRUNING : Guyot double.

YIELD : 55 hl per hectare.

CULTURE : Biodynamic culture.

WINEMAKING : Pneumatic press. Natural yeast. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.

APOGEE : 4 years.

