

*Thomas Labille*

## CHABLIS 1<sup>er</sup> Cru Montmains

**Area :** 1 ha 64

**Production :** about 10 000 bt /year

**Grape :** 100 % Chardonnay

**Soil :** In hillsides facing south-southwest on the left bank of the Serein, clay-limestone subsoil (Kimméridgien)

**Vinification :** Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and in oak barrels 15-18 months, fining and filtration.

**Tasting notes :** light yellow color, marked by lemon and slightly minty aromas. The mouth is beautifully lively with length and a lemony finish.

**Culinary accompaniment:** ideal with fish in sauce or Asian cuisine.

**Conservation advice:** between 4 and 7 years.

**Service :** between 12-14° C

