



## CHABLIS 1<sup>ER</sup> CRU MONTMAINS – OAKED

*the deep yellow color shows beautiful golden reflections.*

*On the nose, the empyreumatic aromas of grilled hazelnut mix with vanilla, coconut and fruity notes for a complex and melted result.*

*In the mouth, the attack is already well structured then it gains in precision to become tracer with a very persistent finish and a beautiful complexity.*

**Appellation:** AOC CHABLIS PREMIER CRU

**Vintage:** 2018

**Surface:** 11 Ha

**Soil:** Kimméridgien (argilo-calcaire)

**Grape varieties:** Chardonnay

**Density of planting:** 5 500 grapevine/ Ha

**Vineyard avg. age:** 30 to 60 years

**Cultivation method:** Sustainable agriculture.

**Grape harvest:** Mechanical harvest

**Specificities of vinification:** Maturing in oak barrels for 11 months, assembly 50% oak cask, 50% stainless steel vats. Use of native yeasts

**Serving temperature:** 10° to 12° C

**Vineyard avg. age:** 4 to 5 years



DOMAINE

*Jean-Claude Martin*

89800 Courgis – France

Tél. +33 (0)3 86 41 40 33

[www.domainejcmartin-chablis.com](http://www.domainejcmartin-chablis.com)

email : [contact@domainejcmartin-chablis.com](mailto:contact@domainejcmartin-chablis.com)