



CHABLIS 1^{ER} CRU MONTMAINS – OAKED

The yellower colour gives off lovely golden reflections.

Nose: smoky aromas of toast and nuttiness mixed with vanilla and fruity notes for a complex blended rendering.

A powerful and massive finish, without austerity. The wood's tannins add a sweet aftertaste. This wine has laying down potential.

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 Sustainable agriculture.

method :

Grape harvest : Mechanical harvest.

Specificities of Aging in stainless steel tanks for 11 months.

vinification: Use of native yeasts.

Serving 10° to 12° C

temperature:

Ageing capacities: 4 to 5 years



DOMAINE

Jean-Claude Martin

89800 Courgis – France

Tél. +33 (0)3 86 41 40 33

www.domainejcmartin-chablis.com

email : contact@domainejcmartin-chablis.com