



CHABLIS 1^{er} Cru Montmains – TECHNICAL SHEET

Appellation : Chablis

Grape variety : 100 % Chardonnay

Soil : clayey-limestone

Subsoil : Kimmeridgian

Exposition : South-East

Area : 0,31 hectares

Age of the vineyard : about 30 years old

Harvest : mechanical harvesting, 15 to 25 September

Vinification : alcoholic and malolactic fermentations ;
vinification and ageing in oak barrels, on the lees for 9 to 10
months till bottling,

Vines : conducted with a supervised control

Bottling : in July

Ageing potential : 5 to 8 years

Tasting : brillant yellow-greenish colour, a fruity nose, with
vanilla, toasted and grilled almond aromas,
A straight wine, well-balanced in mouth, a nice minerality which
gives finesse, good length of mouth,

Food-wine pairings : perfect match for all types of shellfish,
fish, white meat and with a few cheeses



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