



## CHABLIS 1ER CRU Montee de Tonnerre

Montée de Tonnerre is regarded as one of the very finest Premier Crus. It has a fresh, vibrant bouquet, sleek texture, and is well detailed, and lively with medium acidity. The taut and focused palate gives flavors of lemon, gooseberry, Granny Smith apples, pear, melon, smoke, and vibrant minerality all rolling into a dry, lingering finale.

Brand:	Jean-Marc Brocard
Region:	Burgundy, Chablis
Varietal:	Chardonnay
Color:	White
Alcohol:	13.0%
Size:	750ml
Country:	France
Terroir:	Kimmeridgian limestone, steep slopes
Age of vines:	30 years old
Farming:	Organic
Temperature:	11-12°C
Food pairing:	Fish, seafood, creamed, or grilled shellfish. Creamed or grilled poultry and white meats.

TASTING NOTES: Nose with lemony notes, green pepper, orange peel, beautiful energy. On the palate, toasted notes, enveloped and structured texture. A precise and salivating wine.



The 2022 Chablis Montée de Tonnerre 1 er Cru, matured in foudres, offers a touch of white chocolate interwoven in the citrus fruit, a subtle yeasty, bready note surfacing with time. The palate is well-balanced with lime and Granny Smiths on the entry, the foudres imparting underlying sweetness, candied orange peel and apricot towards the pretty finish. Enjoy this over the next decade.

- By Neal Martin on July 2023