

# 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.

<b>Brand:</b>	Jean-Marc Brocard
<b>Region:</b>	Burgundy, Chablis
<b>Varietal:</b>	Chardonnay
<b>Color:</b>	White
<b>Alcohol:</b>	13.0%
<b>Size:</b>	750ml
<b>Country:</b>	France
<b>Terroir:</b>	Kimmeridgian limestone, steep slopes
<b>Age of vines:</b>	30 years old
<b>Farming:</b>	Organic
<b>Temperature:</b>	11 - 12°C
<b>Food pairing:</b>	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.