

# CHABLIS 1ER CRU MONTMAINS

It is on the left bank of the Serein River, which runs through the Chablis vineyards, that the Premier Cru Montmains has taken root. This wide slope provides the wines with a mineral character which blends in beautifully with floral aromas.



<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>	Left bank of the Serein River
<b>Age of vines:</b>	30 years old
<b>Farming:</b>	Organic
<b>Temperature:</b>	12-14°C
<b>Food pairing:</b>	Fish, seafood and shellfish, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.

**TASTING NOTES:** White gold colour with green reflection. On the nose, hints of citrus, grapefruit and anise. The mouth is salt, chopped, dense, lemony and refreshing with a nice length.