



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.

Brand:	Jean-Marc Brocard
Region:	Burgundy, Chablis
Varietal:	Chardonnay
Color:	White
Alcohol:	13.0%
Size:	750ml
Country:	France
Terroir:	Left bank of the Serein River
Age of vines:	30 years old
Farming:	Organic
Temperature:	12-14°C
Food pairing:	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.



The 2022 Chablis Montmains 1 er Cru, aged half in foudres and half in stainless steel, has another quite backward nose with touches of nettle and asparagus, hints of orange rind emerging with time in the glass. The palate is fresh on the entry, taut and linear, unashamedly malic and appley in style with a strict, almost terse finish.

- By Neal Martin on July 2023