

LE PREMIER SECRET MONTMAINS



GRAPE VARIETY

Appellation d'Origine Contrôlée Chablis Premier cru

SOILS / CLIMATE

The vineyard is located in the heart of the Chablis appellation in the Yonne on the Montmains terroir. The vines are over 30 years old on Kimmeridgian clay-limestone slopes.

CHARACTER OF THE WINE

Under its pale yellow colour, this wine is structured and full-bodied, with a lovely personality. On the nose, there are hints of toast, citrus and fresh fruit.

This highly complex Premier Cru combines fresh, saline notes with ripe citrus fruit and candied apple flavours. On the palate, it is invigorating and straightforward, without artifice, and its aromas retain the characteristic freshness of Chablis. This Montmains 1er cru can be aged for more than 5 years without any problems. With age, it becomes rounder and takes on notes of undergrowth and mushrooms such as mousseron.

FOOD AND WINE PAIRING

A must as an aperitif, Montmains can be enjoyed with fine poultry or veal in white sauce, as well as with cooked fish and scallops. But it also goes very well with snails or andouillettes, goat's cheese, Beaufort, Comté, Emmental or simply asparagus.

SERVING TEMPERATURE

It is served at around 10°C.