



CHABLIS

PREMIER CRU • MONTMAINS



2017 Premier Cru Chablis Montmains

Grape :	100% Chardonnay
Alc.by volume :	13 %
Terroir :	Kimmeridgian limestone
Classification :	AOC Chablis Premier Cru Montmains
Vinification :	This wine is fermented in wooden barrels like all our Grands Crus from the Côte d'Or area, and then aged in barrels during 15-16 months before bottling.

Tasting notes

The colour is rather light, green-gold.

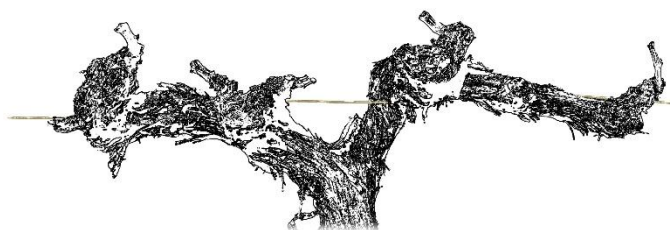
The nose is very fresh, lively and mineral, with flint, green apple, lemon and notes of lime-flower, mint and acacia.

In the mouth it is very fresh and fruity, with a long persistence leading to a smooth finish.

Food and wine pairings

It should be served at a temperature around 12-14° C

Good matches will include cooked oysters and fish in sauce, as well as fine poultry or veal in white sauce. It is also a wonderful accompaniment to the Burgundian speciality of snails.



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