Chablis Premier Cru

ABOUT

- Appellation d'Origine Contrôlée created in 1938

- 40 Climats can be associated with the label Chablis Premier Cru, including 17 main "flag-bearing" Climats

- Figures from 2017 :

  - The appellation Chablis Premier Cru represents 15% of Chablis wines
  - Production area : 779 ha
  - Harvest : 33 052 hl
  - Average annual harvest between 2013 and 2017 : 35 006 hl

MAIN CLIMATS	OTHER CLIMATS
Mont de Milieu	
Montée de Tonnerre	Chapelot, Pied d'Aloup, Côte de Bréchain
Fourchaume	Vaupulent, Côte de Fontenay, Vaulorent, L'Homme Mort
Vaillons	Châtains, Beugnons, Les Lys, Mélinots, Les Epinottes, Roncières
Montmains	Forêts, Butteaux
Côte de Léchet	
Beauroy	Troësmes, Côte de Savant
Vaucoupin	
Vosgros	Vaugiraut
Vau de Vey	Vaux Ragons
Vau Ligneau	
Les Beauregards	Côte de Cuissy
Les Fourneaux	Morein, Côte des Prés Girots
Côte de Vaubarousse	*Less used*
Berdiot	
Côte de Jouan	
Chaume de Talvat	

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Chablis Premier Cru

TASTING

CHABLIS Premier (1er) Crus Cote de Lechet, La Foret, Montmains

- SURFACE: **1 HA 30**
- AVERAGE AGE OF THE VINEYARD: **30 years**
- GRAPE VARIETY: **100% CHARDONNAY**
- PLANTATION DENSITY: **1m x 1m60 (about 5,800 vph)**
- EXHIBITION: **Left Serein - South & East - Facing GC**
- GEOLOGY: **Kimmeridgean CLAY & CHALK SOILS**
- YIELD PER HECTARE: **50 HL according to crops**
- VINIFICATION: **Controlled alcoholic fermentation and malolactic fermentation in stainless steel vats.**
- BREEDING: **6 to 8 months in barrels**
- BOTTLING: **July following the harvest**

Premier Crus Côte de Léchet, La Forêt and Montmains:

- **TASTING NOTES:** *« Lovely concentration and a little more generosity on the nose. On the palate the wine greets you with a really fresh acidity and a saline mineral edge balanced by green apples and fresh citrus fruits.»*

- AGING: **Up to 5 years : more delicate, perfumed, mineral and velvety wines**

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TASTING

CHABLIS Premier (1er) Crus Montée de Tonnerre and Mont de Milieu

- SURFACE: **1 HA 40**
- AVERAGE AGE OF THE VINEYARD: **45 years**
- GRAPE VARIETY: **100% CHARDONNAY**
- PLANTATION DENSITY: **1m x 1m60 (about 5,800 vph)**
- EXHIBITION: **Right Serein - South & East**
- GEOLOGY: **ARGILO-LIMESTONE with limestone dominance**
- YIELD PER HECTARE: **45 HL (frost)**
- VINIFICATION: **Controlled alcoholic fermentation and malolactic fermentation in vats stainless steel**
- BREEDING: **8 to 10 months in wood (oak barrels)**
- BOTTLING: **September following the harvest**

Premier Crus Montée de Tonnerre and Mont de Milieu:

- **TASTING NOTES:** *« Renowned for its exceptional blend of finesse and intensity, this wine is revealed by rigorous breeding in French oak barrels. The Montée de Tonnerre is known for its well-beeswax nose, great finesse on the palate with notes of white flowers.»*
- AGING: **Optimum is between 4 and 6 years, vintage can last up to 10 years**