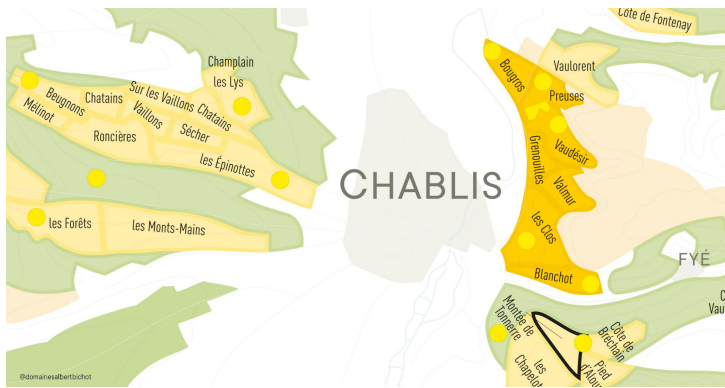


CHABLIS PREMIER CRU "MONTÉE DE TONNERRE" MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Shallow calcareous clay soil overlying Kimmeridgian limestone marls.

Surface area of the vineyard : 0,99 ac



PRESENTATION

The name of this Climat is derived from that of the ancient Roman road that went up the hill towards Tonnerre.

Located on the right bank of the Serein river, facing the Grand Cru "Blanchots" Climat, the vines, which are planted on medium to steep slopes, benefit from western exposure.

The purity of the subsoil, which is very similar to that of the "Les Blanchots", with scattered veins of blue clay, lend the wines their noble kinship.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in 4 to 5-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 2 months.

TASTING

Fresh, fine, typical nose boasting notes of white-fleshed fruit and marked minerality. The palate is elegant and sophisticated, with a hint of oak on the finish.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste when young or to keep 5 to 7 years and more.

FOOD PAIRINGS

Fish and seafood, grilled or with sauce

Roasted or stewed poultry and white meats

Recipe suggestion: sole meuniere

