

Olivier Tricon

Chablis Premier Cru Montmains 2022



TASTING NOTE

Initially soft in mouth and continues to soften thanks to the magnitude of this wine. Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine. One the most elegant of the 1er Cru.

VINIFICATION

Slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic Fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration.

FOOD MATCHING

Sea food and white meat.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	K9356122
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.19
TOTAL ACIDITY	3.41g/l Tartaric
RESIDUAL SUGAR	1.3g/l
SKU	K9356122