



## CHABLIS 1<sup>er</sup> Cru Montmains – TECHNICAL SHEET

**Appellation** : Chablis

**Grape variety** : 100 % Chardonnay

**Soil** : clayey-limestone

**Subsoil** : Kimmeridgian

**Exposition** : South-East

**Area** : 0,21 hectares

**Age of the vineyard** : about 30 years old

**Harvest** : mechanical harvesting,  
From the 04<sup>th</sup> to the 10<sup>th</sup> of September 2024

**Vinification** : alcoholic and malolactic fermentations ;  
vinification and ageing in oak barrels, on the lees for 9 to 10  
months till bottling,

**Vines** : worked with the High Environmental Value (HEV) Certification -  
Level 3

**Bottling** : in July 2025

**Ageing potential** : 5 to 8 years

**Tasting** : brilliant yellow-greenish colour, a fruity nose, with  
vanilla, toasted and grilled almond aromas,  
A straight wine, well-balanced in mouth, a nice minerality which  
gives finesse, good length of mouth,

**Food-wine pairings** : perfect match for all types of shellfish, fish,  
white meat and with a few cheeses



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