



CHABLIS 1^{er} 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 04th to the 10th 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



— Domaine Chevallier —

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