

LOUIS MICHEL & FILS



In the press...

Allen Meadow (2016) - **92**

John Gilman (2016) - **93+**

Tim Atkin MW (2016) - **93**

Bettane+Desseauve (2016) - **15,5**

RVF (2016) - **15,5**

Robert Parker (2016) - **92**

Decanter (2016) - **95**

Chablis Premier Cru **Montée de Tonnerre**

Located on the right bank of the Serein, alongside the Grand Crus, Montée de Tonnerre is certainly the most prestigious and sought-after of the Chablis Premier Crus. The soil is at once deep, fertile and well drained. The well ventilated and south-west facing vines enjoy plenty of sunshine and produce a wine with sun-kissed aromas. This is the ultimate expression of a successful partnership between soil and climate: powerful wines that are both complex and balanced.

And it is sometimes said that Montée de Tonnerre should be the eighth Grand Cru!

Terroir

Kimmeridgian. Right bank, lots of marl oyster fossils, fairly sticky, shallow soil with plenty of limestone pebbles. Moderate but steady slope. Sunny and warm south-west exposure.

Grape variety:

Chardonnay

Year planted

1974

Vinification

No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation.

Matured for 12 to 16 months. In stainless steel tanks, with the least possible handling. Long moderately cold stabilisation. Fining using bentonite if necessary.

The wine is gently filtered once before bottling.

Closure

Natural cork

Cellaring time

8 to 15 years

Tasting

Serve between 12 and 14°C, it must be aired or carafed before tasting.

After being aired, this wine offers a perfect balance between mineral freshness and very ripe fruit. The palate is warm, mouthwatering and saline, with a spicy cinnamon finish.

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