

# LOUIS MICHEL & FILS



## In the press...

Vinous (2015) - 89

Bettane+Desseauve (2016) - 15

RVF (2016) - 15,5

Allen Meadow (2017) - 88-91

John Gilman (2017) - 91

Decanter (2016) - 91

Robert Parker (2017) - 88-90

## Chablis Premier Cru Montmain

The four Montmain parcels are dotted along a clay hillside, with few pebbles.

This is a cool or cold climate, depending on the year, and is known to be susceptible to spring frosts. The wines of Montmain are particularly fine and balanced with notes of citrus or white flowers in their youth, depending on the vintage.

### Terroir

Kimmeridgian. Left bank. Hard limestone in clay, the soil can be quite deep in places. Gentle slope. Exposed to the wind. South-east exposure.

### Grape variety:

Chardonnay

### Years planted

1983 - 1987

### 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

5 to 15 years

### Tasting

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

Montmain exudes a combination of ripe, candied flavours and fresher saline notes: spicy floral aromas, toasted almonds, candied lemon and apple.

The palate is lively, chalky, pure, and accessible, with no artifice.

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