

CHABLIS PREMIER CRU "MONTÉE DE TONNERRE" 2021



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian clay-limestone.

👑 VINIFICATION

Fermented in stainless steel tanks,
between 17°C and 21°C

👑 AGEING

12 months on fine lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4 to 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

An extension of the Grands Crus, this appellation on the right bank of the Serein benefits from a south-western exposure. This little climat is located along the ancient Roman road linking the towns of Auxerre and Tonnerre. Here, the road climbed the hill to reach the plateau in the direction of Tonnerre. This is a rare wine of exceptional quality, with great mineral purity and the ability to age for a long time. It's the most complete of the Premiers Crus, because it has all the elements: minerality, floral notes, body, opulence and great richness.

TASTING AND FOOD PAIRINGS

With a pale yellow color, our Chablis Premier Cru "Montée de Tonnerre" 2021 presents a complex nose with notes of ripe fruits and mineral nuances. It is round and structured in the mouth and reveals a saline and acidulous finish. Beautiful aromatic persistence. Drink with grilled langoustines, fish in sauce, and white meats.

PRESS REVIEWS

Chablis 1er Cru Montée de Tonnerre 2021 - James Suckling - July 2023 - 94/100

Chablis 1er Cru "Montée de Tonnerre" 2021 - The World of Fine Wine - April 2023 - 87/100

Chablis 1er Cru Montée de Tonnerre 2021 - Tim Atkin - February 2023 - 92/100

Chablis 1er Cru Montée de Tonnerre 2021 - Burgundy Report Bill Nanson - February 2023

SIMONNET - FEBVRE

DEPUIS 1840



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