

Chablis Reserve De Montaigu

Category	White
Grapes	100 % Chardonnay
Appellation	Chablis (AOC)
Producer	J. Moreau & Fils
Country	France
Region	Bourgogne
Size	750 ml
Degree of alcohol	12,5 %
Operating temperature	14 °C
Available	Québec
SAQ status	Regular product

Terroir

Located in the north of Burgundy, in Yonne department, the appellation stretches over around 20 communes that cover the hillsides running alongside the pretty Serein Valley. The vineyard enjoys an exceptional geological situation. The main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). Deposits of tiny oysters can still be found today in the rock, remains of a time where the sea was totally covering this territory.

Vinification and maturation

The grapes or the must come from purchase contracts. We chose to work with talented winemakers, leaders in their appellations, and respectful of their terroir. Vinified on our own site, our Chablis benefit from the same attention as our other wines. The juice is delicately extracted by a long pneumatic pressing. That ensure a juice of high quality thanks to homogeneous extraction, safeguarding grapes integrity. Then it's settled by natural decanting, also called static clarification. Alcohol fermentation is carried out in a stainless-steel tanks under controlled temperatures (18 to 20°C) to preserve the fineness and the freshness of the Chardonnay. Once, when malolactic fermentation ends – in January - the wine is left to age in oak barrel and on fine lees for 6 months, with soft lees stirring to bring fullness and complexity to the wine.

Features

Light gold colour with sometimes green hues. Fresh, lively and mineral. We can find intense aromas of fruits (white-fleshed or citrus), of flowers (acacia), of butter or spices. Dry with a perfect fineness. A unique personality easily recognizable. Enjoy young (2-3 years old) with a fatty fish (salmon or bluefin tuna), sushi, sashimi or with poultry meat. Will also perfectly match with Asian or exotic food. Try it also with goat cheeses, as well as French Beaufort, Comté or with matured cheddars.

Product code

Québec : 14043474

