HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 1er Cru Montmains 2020, Domaine des Marronniers



Price	£30.49
Code	CHAB069

The low hills to the South West of sleepy Chablis hold some of the best terroir in the region, and this is where you can find the 1er cru vineyards of Montmains, whose serried rows of Chardonnay face almost due South- South East. In 2020, Laurent and Marie-Noelle Ternynck yielded just 25hl/ha of grapes, almost half of what they would normally harvest due to the spring frosts.

Tasting Notes:

The colour is green tinged, the nose is forward, ripe and expressive with a precision that perfectly matches the taut palate. Flavours of ripe peach, almond nut, apple and cream and a citrussy finish that forms an almost a saline-like quality and tension. Ultra clean, crisp and poised.

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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Chablis 1er Cru
Type	White Wine
Grape Mix	100% Chardonnay
Vintage	2020
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine des Marronniers
Producer Overview	Laurent and Marie-Noëlle Ternynck acquired this lovely domaine from Bernard Legland in 2013. They have invested well and strive for perfection each vintage by expressing the traditional soils of Chablis. The only change in winemaking is the move to using wild yeasts during the fermentation process, thereby elevating the terroir character of Chablis in the wine. This is a super little domaine that produces wines of great typicity.
Closure Type	Cork
Food Matches	This wine is great with white meats. Also works well with duck, pork, lamb, salmon; the simpler their cooking, the better! When it comes to pasta, Chardonnay likes creamy sauces, and/or with seafood.