Chablis 1er Cru Montmains 2024, Domaine des Marronniers 12 x 75cl



Price	£248.00
Code	CHAB156

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.

Tasting Notes:

The nose opens with fresh citrus blossom, lemon zest and wild flowers underpinned by a thread of wet stone minerality. The palate is taut, intense and vibrant, full of green apple flavours and grapefruit quench, with a wonderful streak of minerality on the finish. The essence of this wine is purity and minerality.

HOUSE OF TOWNEND

Specification	
Vinification	Aged on fine lees for twelve months in stainless steel vats.
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, En Primeur, Fine Wine, Organic
Vintage	2024
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