

GÉRARD TREMBLAY

CHABLIS PREMIER CRU 'MONTMAIN'



An effusive yet delicate nose showing aromas of honeysuckle, quince, and roasted almond. The palate is rich and complex offering flavors of warm spice, pear, and sea shells.

Color: White

Area of Production: Burgundy, France

Appellation: Chablis

Varietals: Chardonnay

Soil: Kimmeridgian

Age of Vines: 40 years

Farming Practices: Sustainable

Fermentation: Stainless steel

Malolactic Fermentation: Yes

Aging: 6 months in a combination of stainless steel and 20% oak