
CHRISTOPHE ET FILS

GRAND VIN DE BOURGOGNE



CHABLIS 1^{er} CRU Montée de Tonnerre

Description :

Vines: 40 years

Grape variety: Chardonnay

Soils / Subsoils: Kimmeridgian (flint, smoked), south/south-east exposure

Culture: reasoned control, each plot is monitored according to its needs of the year. The soils are worked mechanically. A short size in double guyot folded on the same side and a disbudding to control the yield and thus to optimize the effect of the terroir.

Vinification & Breeding:

Vinification: Traditional fermentation in thermo-regulated stainless steel tanks and 20% in new barrels, then 100% malolactic fermentation

Breeding: 12 months on lees in oak barrels 20%.

Tasting :

Description: Complex, fine nose, long on the palate, with its own terroir. Tension, straight, sharp, crystalline and chiseled.

Aging potential: 6 to 8 years

Service temperature: 11-13°C

Food/Wine pairing: hot oysters, scallops, fish in sauce, white meats

DOMAINE CHRISTOPHE ET FILS

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