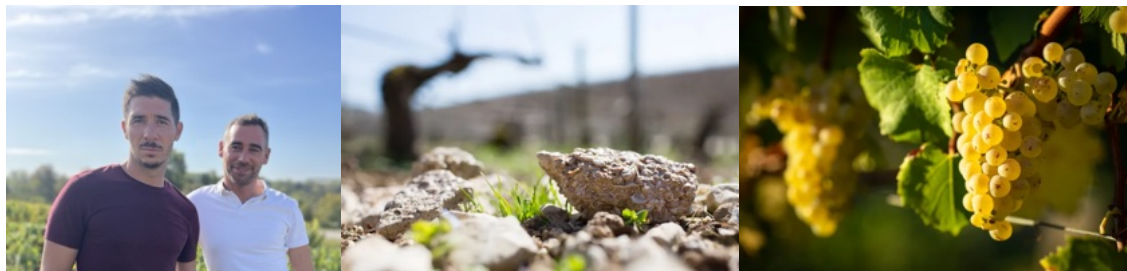




DOMAINE FEUILLEBOIS & FILS

CHABLIS 1ER CRU "MONTMAINS" 2021



Northernmost vineyard of Burgundy, Chablis owes its name to a peaceful village settled along the *Serein* River and surrounded by hillsides planted with exclusively Chardonnay grapes since more than a thousand year. The old ocean, that was covering the area some millions years ago, left behind this fascinating Terroir, known as Kimmeridgian limestone, rich in oyster shelves, ammonites and fossils. Due to a cool climate and a low or no use of oak, Chablis offers the purest expression of Chardonnay in France with an inimitable minerality.

4th generation of the Feuillebois family, name that would translate as "Leafwoods", brothers Damien & Sylvain took over the 10ha estate of their dad Claude. They are lucky to own plots in some of the most prestigious Climats of the Chablisien such as the 1er Montmains, Vaillons, but also the Grand Cru Les Clos. We've been introduced to them by Virginie Moreau at Domaine Moreau-Naudet who kindly help them to find their style providing her mentoring advice.

Montmains is both an individual Premier Cru site as well as a flag-bearing title that also covers the Premier Cru vineyards of Forêts and Butteaux. The 90 acres of the individual Montmains section sits on the lower slopes, at the tip of the Valley as it runs parallel to that of Vaillons. Here the slope faces slightly more east looking over the 7 Grand Crus, with good orientation for the morning sun and more exposure to the cool winds of the *Serein* valley. Wines from Montmains tends to be fresher, mineral and more elegant than their more structured neighbors on the steeper slopes to the south.

SOIL TYPE _____

Thin, clayey surface on top of the famous Kimmeridgian marls moderate the cooler nature of the site. South-east/North-east orientation.

VARIETAL _____

100 % Chardonnay / 58 years old vines

CULTURE _____

Ploughing of the soil under the row. No herbicides. No pesticides. Manual harvesting. Manual sorting on a sorting table.

VINIFICATION _____

Slow pressing in a pneumatic press. Long "Debourbage" (clarification) at cold temperature. Aged 10 months in new French oak (20%) and stainless steel vats.

TASTING NOTES _____

This Chablis Montmains has a charming nose of both white and yellow flower. The palate is harmonious with aromas of wild peach and orange pith. Lovely salinity and clear acidity on the persistent finish.

From the same Winery :

- Chablis 2021*
- Chablis 1er cru "Vaillons" 2021*
- Chablis Grand Cru "Les Clos" 2021*

