

J & S Dauvissat



Chablis Montmains 1er Cru



At a Glance:

- **Appellation:** AOC Chablis 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 3,000-5,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted in the Montmains lieu-dit section of the Montmains 1er cru, just northeast of the Forest lieu-dit
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Planted at 5,800 and 8,300 vines/ha and trained in Guyot. Vines are 18-35 years old.
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Mechanical harvest in early September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 2 years in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after fermentation, at rackings, and at bottling

In The Glass:

With a higher percentage of clay in its soil, this lieu-dit, northeast of La Forest, produces a more full-bodied wine, strict and structured, marked by earthier notes to the nose and on the palate.