

depuis



1755

Albert Pic & Fils



Albert Pic

Chablis Premier Cru Montée de Tonnerre

Chablis, France

Vintage: 2013

Overview

The appellation Montée de Tonnerre is probably the most complete of all the Premier Crus. This wine possess all the elements found in Premier Crus floral and mineral, fat, rich and opulent. These wines can be kept for 10

years plus. smaller than average harvest. The ripening of the vines was slow as a result of dull weather conditions until the end of June. July and August were lovely and September was mild. The harvest started at the end of

September. Despite the harvest being smaller in volume the quality was superb with the alcoholic content and acidity being perfect. The wines are rich and mineral.

Winemaking

The grapes are picked by hand followed by alcoholic and malolactic fermentation in stainless steel vats. The wine is then matured on fine lees for a minimum of 12 months. After which follows clarification and bottling.

Tasting Notes

A pale colour with luminous, brilliant and limpid green highlights. A complex and fresh bouquet, very mineral (oyster shells) and citrus fruit aromas. The palate is supple and noted for its beautiful balanced saltiness. The finish is fresh, pure and long.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Suggested Retail Price: \$80.00