

Domaine Garnier et Fils Chablis 1er Cru Montmains

ABOUT THE ESTATE

- The Garnier family has owned their vineyards in Chablis for decades, with brothers Xavier and Jérôme the first generation to estate bottle their wines.
- The focus is on grapes grown in the northern part of the appellation. The estate is based in Ligny-le-Chatel and they also have vines in Maligny, Villy, and Lignorelles.
- Environmentally friendly and organic practices are adhered to, with an emphasis on tradition and sustainability. They will achieve organic certification in 2024.
- In the cellar, the wines see lengthy élevage and age in oak barrels, including some Stockinger Austrian oak, and stainless steel.
- Later harvest dates yield wines that have exceptional ripeness, freshness, and minerality, boasting a lush mouthfeel and texture as well as vibrant acidity.

APPELLATION

Chablis 1er Cru

SUB-REGION

Chablis

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert), Biodynamic

SOIL

Kimmeridgian limestone

VINEYARDS & VITICULTURE

Purchased fruit from a 0.8 hectare site within the lieu-dit Les Butteaux.

HARVEST & VINIFICATION

Hand-harvested and whole cluster pressed. Native yeast fermentation of three months. 100% malolactic fermentation. Aged 12 months in 600L demi-muid barrels on lees. Bottled filtered (no fining or cold-stabilization).

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

