



CHABLIS
JEAN COLLET
& FILS

CHABLIS PREMIER CRU

« MONTÉE DE TONNERRE »

AGE OF VINES :	35 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	50 hl per hectare
AGEING :	16 months

Soil type :

The vines of our Montée de Tonnerre are situated on the right bank of the Serein river close to the Grands Crus and enjoy an optimum South-West exposure.

These vineyards stand on white to light-grey soils, not very stony, but with a Kimmeridgian subsoil. Small terroir but high quality of wine, the most wanted Premier Cru, because it have all its elements : a mineral as well as a floral side, round with a rich opulence and finesse. The Montée de Tonnerre is more enjoyable over time than in its youth.

Reasoned cultivation. We avoid using polluting products such as weed killers or herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyards.

Wine making process :

Pneumatic Press. Cold settling at 16°C

Spontaneous alcoholic fermentation and ageing in Burgundian oak of 228 litres.

Bottling after 16 months of ageing

Tasting :

Our Montée de Tonnerre is a typical wine of Chablis, a good sugar / acidity balance and therefore, an higher aging potential - up to 20 years !

Nicely open nose showing a great maturity – Floral nose at the beginning followed by ripe fruits notes. This wine is neat, simple, fresh, well balanced, with floral tones.

Montée de Tonnerre is worthy of a pairing of dishes featuring the best quality of products such as : fish, shellfish, oysters, poultry, white meats and also frogs' legs and snails !

