


JEAN DURUP CHÂTEAU DE MALIGNY

Chablis 1er Cru "Montmains"

www.durup-chablis.com



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| VARIETALS | 100% Chardonnay |
| VINTAGE | 2023 |
| REGION | Chablis AOC, Burgundy, France |
| TECHNICAL DATA | Alcohol 12 |
| APPEARANCE | Yellow-gold in color. |
| NOSE | Floral, earthy and spicy, with great density, heightened finesse and minerality. |
| PALATE | The taste of wine is fresh, elegant, balanced, with hints of white fruits and a harmonious finish. However the Chablis Premier Cru "Montmain" is a slightly heavier wine than the other Chablis. Deep and very subtle, its characteristics are often close to those of the greatest white wines of the Côte d'Or. |
| AGEING | Wood is not used in order to remain close to the terroir and the traditional aromas of Chablis wines. |
| PAIRING | This Chablis 1er Cru will be an excellent couple of risotto, monkfish curry, grilled shellfish and seafood in general. Perfect with perfectly with cheese, especially goat's cheese, Coulommiers or Brie. |
| RATINGS | 4.1  ★★★★★ vivino |
| ORDER CODE | FR0613 |