



**TERROIRS** The vineyard is located southwest of Chablis and northeast of Courgis on the left bank of the Serein River, where southeastern, morning sun facilitates ripeness. The vineyard is one of three adjacent vineyards that comprise the *premier cru* of Montmains, along with Les Forêts and Montmains. Its soil is composed of 100% Kimmeridgian limestone and a little bit of clay whose formation dates back to the 200-million-year old Jurassic period. Les Butteaux is considered one of the finest of the *premiers crus*.

**FARMING** Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis' terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

**GRAPE VARIETALS** 100 % Chardonnay

**VINE AGE** Planted in 1970

**AVERAGE YIELD** 58 hectoliters per hectare

**WINEMAKING** Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

**TASTING NOTES** Classic, pure and elegant, this pale gold *premier cru* offers the traditional notes of pears, lemon and crushed sea shells, but don't let its initial delicacy fool you—its concentrated, powerful finish is packed with a persistence perfect for long-term aging.

**ANNUAL PRODUCTION** ~5,100 bottles or 425 cases

