



TERROIRS The vineyard is located southwest of Chablis and northeast of Courgis on the left bank of the Serein River. It is one of three adjacent vineyards that comprise the *premier cru* of Montmains, along with Butteaux and Montmains. It enjoys a southern exposure, and 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. It is widely considered one of Chablis' most prestigious vineyards for its poor soil quality, which generally translates to the stony character of the wine.

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 43 years old

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 This exquisite premier cru translates its terroir with prominent seaside aromatics—not surprising given that this was an ancient seabed. Its mineral, saline notes are complemented by essences of white flowers and citrus zest. A bracing, clean acidity rounds out its juicy texture.

ANNUAL PRODUCTION ~3,500 bottles or 300 cases

