

PURE CHABLIS

*One grape
One region
One of a kind*

Terroir of the flag-bearing Climat MONTMAINS

Left bank, the Climat FORÊTS

FORÊTS offers a classic South-East-facing exposure, with exceptional morning sunshine. It starts relatively flat, and ends in a steep rib. The vines ripen well, but take their time, giving this Climat a special personality, both generous and rigorous.

However, the marly kimmeridgian marine layer is not very deep. The stony and clay surface soils that are typical of Chablis are impoverished as a result.

You taste the **Domaine PINSON Frères** **Chablis Premier Cru, FORÊTS, 2020**

Established in Chablis since 1640, the Pinson family has been exporting since the 1880s. Laurent and Christophe took over the business in 1983. Charlène joined them in 2008. Their goal: to let the terroir express itself through wines made from the finest grapes. They cultivate 14ha on the AOC Chablis 1er Cru (MONTMAINS, FORÊTS, VAILLONS, VAUGIRAUT, FOURCHAUME, MONT DE MILIEU) and Chablis Grand Cru LES CLOS.

Viticulture: Grapes from the Climat FORÊTS. Controlled yields, disbudding, ploughing, sustainable viticulture. East, South-East exposure. Surface area: 68 ares and 04 ca. Average age of vines: 66 years old.

Vinification: Manual harvest. Fermentations in temperature-controlled stainless steel tanks (90%) and oak barrels (10%). Wines are blended after the malolactic fermentation and aged for 9 months on fine lees in 3 to 8 year old oak barrels.



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