

# PURE CHABLIS

One grape  
One region  
One of a kind

## Terroir of the flag-bearing Climat MONTÉE DE TONNERRE

### Right bank, the Climat MONTÉE DE TONNERRE strictly speaking

This West-facing flagship Climat, with an average-to-steep slope, is bathed in the afternoon sun and protected from the East wind so ripens readily.

The shallower soils sit atop kimmeridgian marl limestone, typical of the Chablis region. The pebbly limestone gangue contains the celebrated tiny fossilized oysters known as *Exogyra virgula*, and veins of blue clay give the wines their legendary minerality.

### You taste the **Domaine CHRISTOPHE et Fils** **Chablis Premier Cru, MONTÉE DE TONNERRE, 2018**

In 1999, Sébastien CHRISTOPHE took over the 20-hectare family estate. He is selling more and more wines in the bottle from this estate located on the Fyé plateau.

**Viticulture:** Grapes from the Climat MONTÉE DE TONNERRE strictly speaking. South-West exposition. Sustainable viticulture, tillage, short pruning and disbudding. Average age of vines: 40 years old.

**Vinification :** Alcoholic and malolactic fermentations — 80% in thermoregulated stainless steel tanks and 20% in barrels of different ages. Ageing 12 months on lees, 80% in stainless steel tanks and 20% in oak barrels.



Domaine CHRISTOPHE et Fils  
Ferme des Carrières - Fyé 89800 Chablis  
+33 (0)3 86 55 23 10  
domaine.christophe@wanadoo.fr  
Importer: Vance Wine Selections, LLC