

PURE CHABLIS

*One grape
One region
One of a kind*

Terroir of the flag-bearing Climat MONTMAINS

Left bank, the Climats BUTTEAUX and MONTMAINS

MONTMAINS is a long Climat stretching from South-East to North-East. Open to the wind, it benefits from the morning sun. Somewhat cooler than others, the harvest is often delayed. The slopes are quite gentle. At the top of this flagship Climat, at its highest altitude, lies the warm Climat BUTTEAUX, on lovely South-East facing slopes. With good air circulation, grapes ripen well here and show a marked mineral freshness.

The presence of kimmeridgian marl, sometimes massive under the clay, defines this terroir. The clays on the surface, often shallow, bring liveliness to the wines.

You taste the Domaine Guy ROBIN

Chablis Premier Cru, MONTMAINS, 2018

The ROBIN family launched their wine business in 1955, starting out by renting land which they then cleared and eventually purchased. With hard work and passion, they slowly built up the estate to cover around 20 hectares across all Chablis appellations. Today the estate is run by daughter, Marie-Ange.

Viticulture: Grapes from the Climats BUTTEAUX and MONTMAINS. Vineyard covering 1.28 hectares, facing South and South-East. Sustainable viticulture. Average age of vines: 30 to 60 years old.

Vinification: Manual harvest. Gentle static settling for 24 hours. Alcoholic and malolactic fermentations in oak barrels (10% new oak) with indigenous flora. Ageing on lees, 10 months in oak barrels then 6 months in tanks.



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Importer: Sublime terroir



VINS DE
BOURGOGNE