

Jean Collet

2021 Chablis, 1er Cru Montmains

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	
Terroir	This 1er Cru is located on the left bank of the Serein river; a river that cuts Chablis into two reasonably distinct zones. The south-facing Montmains hill has three lieux-dits sites within: from east to west, they are Montmains (the original parcel), Fôret and Butteaux, all of which can be labelled as Montmains. The Collet's make this wine from soil exclusively from the Montmain lieu-dit, as well as Fôret and Butteaux, two very different wines. This lieu-dit is likely the stoniest 1er Cru within the entire range of Chablis' 1er Crus. There is nearly nothing that sits between the Kimmeridgian marl bedrock and the roots, but an extremely shallow topsoil of clay and stone. There are five small parcels inside this lieu-dit that comprise this wine.
Cellar Notes	Sulfites are added to the must and the fermentation takes place naturally in stainless steel vats. The temperature is kept to under 10-13°C for the first ten days then they let the temperatures rise naturally for the rest of the fermentation without controlling it. There is no lees stirring and malolactic fermentation is completed.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5
Total SO2	None Added—Very Low—Low—Medium—High