



Grapes

100% Chardonnay

Region/Appellation

Chablis

Alcohol by volume

12.5%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.55 g/l

Drinking Window

2026 - 2035

Tasting Guide



Tasting note printed
30/01/2026

Chablis 1er Cru Montée de Tonnerre 2022 6x75cl

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of Chablis wines.

Winemaking

After a soft pressing, part of the juice is fermented in "double barrels" of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Ageing usually lasts 13 to 15 months on fine lees before bottling.

Food match

Perfect with crab, scallops, grilled fish or poached salmon.

