

Jean -Marc Brocard, Chablis wine

Best between : 10 & 12 °C.

Ageing potential : 3 to 10 years.

CHABLIS PREMIER CRU Montée de Tonnerre 2007

Description

The most typical Premier cru of its appellation, it is characterized by its richness and its minerality.

By aging, it becomes more complex on the mineral. It will know how to convince the amateurs of wines of soil characteristics.



2008 vintage : *Aromas of crystallized apricot, underlying butter and liquorice notes, with touches of spices. Lovely minerality, with a powerful structured finish.*

Wine- making : Pneumatic pressing. Alcoholic fermentation with temperature control (18 - 20° C) and indigenous yeasts. Ageing on lees during 14 months : 2/3 in stainless steel vats, 1/3 in oak which has already been used for 2 previous vintages. Malolactic fermentation completed.

Awards & Prizes

2008 Domaine Jean-Marc Brocard Chablis Montee de Tonnerre

Winery: [Domaine Jean-Marc Brocard](#)

Style: White Wine

Varietal: Chardonnay

Region: Burgundy

Professional Reviews



By [Stephen Tanzer](#)

Stephen Tanzer's International Wine Cellar, Jul/Aug 09

(in stainless steel) Pale, green-tinged yellow. Precise, scented nose offers apple blossom and stone, along with a slightly metallic aspect. At once tactile and fine, with lovely subtle energy giving definition to the classically dry flavors of lemon, minerals and ginger. Tightens up toward the back, finishing quite suave, with lovely lift to its powdered stone and ginger flavors. **91-94 points**

Delicious with

Scallops, tart of épouisses and cheeses of Burgundy.