

Domaine Jean Dauvissat Père et Fils

*Chablis 1er Cru Montmains*



Appellation: Chablis Premier Cru Montmains

Vineyards: 0.76HA (2 parcels)

Viticulture: organic with biodynamic practices

Vinification:

- Grapes are sorted and gently pressed
- Natural yeast fermentation in stainless steel tanks at 20°C
- Wine carries out malo, and is lees aged in stainless steel tanks for 24 months
- Minimal sulfur is used according to the biodynamic calendar for stability
- Light filtration for clear wine

Grape varieties : Chardonnay

Vineyard age : Parcels planted in 1954 & 1968

Exposure : South-East

Soil : Stony soils

Press Notes

Wine Enthusiast

2018	95 points
2016	93 points



Organic

