

Domaine Antoine et Laura ROBIN

Chablis Premier Cru Montée de Tonnerre

2023

Varietal	100% Chardonnay
Soils, number of plots	Kimeridgian Limestone soil . 1 plot in Chablis: 0,40 Ha
Yield and vineyard density	58 hl/ha with 6 500 vines/ Ha Age of the vineyard : 45 years old.
Roostock	41B
Pruning technic, soil work	Taille "Guyot double" pruning. Plough.
Spreading	Sustainable farming practices
Debudding, flower and harvest time	Flower time in late May and harvest done by early September 2023
Harvest	Mechanical harvesting
Press	Direct Pneumatic Press. Slow and long time pressing.
Yeasts	Indigenous and some selected yeasts.
Racking	24 h
Fermentations / ageing	Aged on small stainless steel tanks on fine lies. No malolactic fermentation.
Fining, filtration	Finning 2 months before bottling. Slight tangential filtration at bottling time.
Sulfites	5 g SO2 at Press time. Then ajustment at bottling time. SO2 total : 19 mg/l
PH, acidity and RS	pH: 3,41 and RS <0,3 g/l
Comments	The spring season was perfect for the vines, though less so during the August heatwave. Fortunately, rains in early September — just before the harvest — helped produce an excellent vintage. Aromas of ripe white fruits. Complex balance and length on the palate. A great wine!
Total production available from Estate bottling	912 bts



