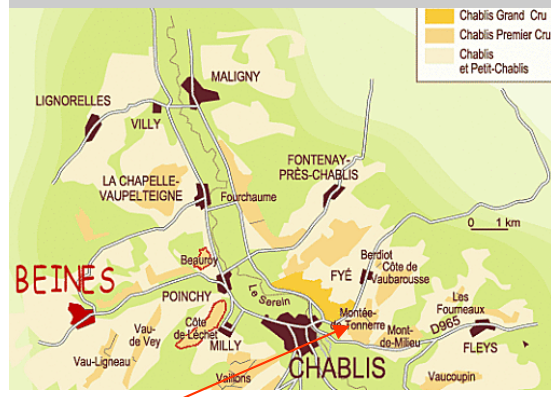


# DOMAINE DE PERDRYCOURT



## CHABLIS PREMIER CRU Montée de Tonnerre 100% Chardonnay



**VINEYARD:** vines located in the Est of the Grands Crus, on the hill of Chablis. South exposure.

**TERROIR:**  
kimmeridgian marl slopes.

**VINIFICATION:** manual harvest. 20% of the juice is transferred to fine-grained barrels to start alcoholic fermentation. The remaining juice is put on stainless-steel vats. Aged on full lees during 8 months separately, then 3 months in stainless-steel vats before the bottling.

**TASTING:** Nice floral notes with mineral and spicies aromas. The structure and delicaty together with fruit give a good complexity to the wine. To drink 2 to 3 years after bottling and to keep about 5 to 10 years.

**ACCOMPANYING:** Serve with seafood with sauce, grilled white mears, salmon in white butter sauce.

**SERVICE TEMPERATURE:**  
12 -14°C

### REFERENCES :

La Côte Saint-Jacques, at Joigny (89).  
L'auberge de l'âtre, at Quarré-les-Tombes.  
L'hôtel de l'Est, at Saint-Florentin(89).

