

## CHABLIS PREMIER CRU MONTMAINS - Dom. Bersan - BIO

<b>Country:</b>	France
<b>Region:</b>	Bourgogne
<b>Appellation:</b>	Chablis
<b>Year:</b>	2014
<b>Grapes:</b>	100 % Chardonnay
<b>Classification:</b>	Premier Cru
<b>Alcohol degree:</b>	12.5 %
<b>Serve at:</b>	11-13°C
<b>Serve with:</b>	seashells, fish and sandwich filling
<b>Description:</b>	<p>The Bersans' family has been living in Saint-Bris for many generations. The Bersans are keeping the tradition alive as much as they pay attention to the benefits of new technologies. That's why the whole 40 hectares of their domaine is converted into wine in a modern wine-house, where hygiene mixes to simplicity. Stainless steel and new wood barrels (for some wines) are used in the process. Once in bottles, our wines are stored for ageing in the middle of our Saint-Bris village, in our Xth and XIIth centuries arched cellar. These cellars are linked to an underground network. The Saint-Bris cellars visits are a great tourist attraction in our Burgundy region. The vineyard of our domaine is made of two-thirds white wines (27 ha) and of one-third red and 'rosé' wines (13 ha). This is a classic Chablis with notes of grilled minerals. The mouth is dense with one finale round and fat. You can keep this wine 7 - 8 years.</p>

