



### Revealing the personality of wines with crystal-clear reflections...

Established in the Chablis region, Domaine Soupé produces delicate, rich wines with unique freshness.

A vivacity expressed as an imprint revealed in each of the appellation's appellations Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru, some of which are aged in oak barrels to develop greater complexity.

Elaborated with rigour and passion, from vines tended with the greatest respect for the terroir and for which quality control is of the utmost importance, Domaine Soupé's wines invite you on a wonderful journey of the senses.

## CHABLIS PREMIER CRU

# MONTÉE DE TONNERRE

The emblematic first growth of the Chablis vintages, Premier Cru Montée de Tonnerre is discreet when drunk young. It starts to reveal its potential after 5 to 7 years, with saline and iodized notes. After 10 years it reveals all its more complex, full-bodied and rich potential. It is a "great" Premier Cru. Its bright yellow colour has white gold reflections. It is a delicate and elegant wine with notes of fresh white-fleshed fruit and acacia blossom. A rich wine with defined structure and a lovely fresh aftertaste. Ideal with shellfish, grilled fish or fish carpaccio (gilthead bream, salmon, etc.) or vol-au-vent filled with calf's sweetbreads.



### OUR KNOW-HOW

**Appellation :** AOP CHABLIS 1er CRU MONTÉE DE TONNERRE

**Vintage :** 2018

**Surface :** 2,75 ha

**Soil :** Situated on the right bank of the Serein/Aspect: WEST-FACING  
The topsoil is made up of ochre clay (orange), Kimmeridgian (marl and limestone Exogyra Virgula) with veins of grey clay in the subsoil.

**Vine-stock selection :** Single vine variety - Chardonnay on 41B rootstock

**Planting density :** 6100 vines per hectare

**Average age :** 60 to 63 years old

**Size :** Single or double Guyot (depending on the vigour of the vines)

**Growing method :** Sustainable vine cultivation with regular soil tillage and tending, terrain and weather permitting.

**Grape harvests :** Hand-picked grapes.

The grapes are collected near the town of Chablis. They come from 2 parcels in different lieux-dits (named vineyards), part of the Premier Cru Montée de Tonnerre appellation area, One third comes from the "CÔTE DE BRÉCHAIN" lieu-dit and two thirds from "PIED D'ALOUP".

Our parcels are situated at the top of a moderate slope in this illustrious appellation area renowned for its minerality and freshness due to the subsoil made up of veins of grey clay; which stays cool in the summer.

**Vinification :** The must (grape juice) is produced by pneumatic pressing, enzymatic settling at 15°C for 24 hours.

Alcoholic fermentation "with selected yeast" in thermoregulated stainless steel vats (20°C). Systematic malo-lactic fermentation (20°C), ageing: 6 months in a stainless steel vat at 12° to 14°C, finings added 1 month before filtration if necessary, light filtration and bottling.

**Storage :** Bottles stored in our air-conditioned vat house at 15°C prior to shipment

**Date of availability :** nov-19

**Serving temperature :** 10° to 12°C

**Keeping potential :** 5 to 7 years minimum

### OUR CONTACT DETAILS

#### DOMAINE SOUPÉ

ZA des violettes

1 rue de la Paix- 89800 CHABLIS

[www.domainesoupe.com](http://www.domainesoupe.com)