



Athénaïs

Chablis 1^{er} Cru Montmains 2012

Project

« Athénaïs » is the negoce brand created by Athénaïs De Béru in order to expand the range of wines of her domain, the Château de Béru. This negoce brand was a project since many years, it was born based on a close selection of parcels and growers cultivating grapes in the respect of Burgundy's terroirs.

Grape Variety

100% Chardonnay

Terroir

The Montmains' vineyard is located on Kimmeridgian soils on a South/South-East facing hillside, on the left bank of the Serein River, which divides the vineyard of Chablis from North to South. The particularity of Montmains is its typical high minerality and beautiful strength due to a very rocky terroir.

Date of harvest

End of September

Vinification and aging

The grapes are handpicked at maturity in 10kg crates by Athénaïs de Béru's team, then grapes are taken to the domain, in Béru. The harvest is directly pressed in a pneumatic press at low pressure. The wine has been aged during 18 months in oak barrels from 2 to 4 wines and then has been bottled without any filtration or fining, and very low sulfites.

2012 vintage

The vintage 2012 was a complicated year in Burgundy, due to an accumulation of heavy rains and hailstorms. But the rays of sun in September contributed to a nice concentration and to a beautiful maturity, which confirm the dynamic of 2012 vintage.

For this first vintage the Chablis Premier Cru Montmains is characterized by a nice and shining pale gold appearance, revealing its intense terroir. The complexity of the 2012 vintage confers to the wine a long persistence in the mouth enhancing its freshness, its intense and pure minerality and beautiful structure.