



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 : 2021

Surface : 2,75 ha

Soil : Situated on the right bank of the Serein/Aspect: WEST-FACING situated at the top of a moderate slope, the topsoil of "COTE DE BRECHAIN" and "PIED D'ALLOUP" *lieu-dit* is made up of ochre clay (orange), Kimmeridgian (marl and limestone Exogyra Virgula) with veins of grey clay in the subsoil. The topsoil of "chapelot" *lieu-dit* is made up of clay-limestone soil of medium depth and brown clay.

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'ALLOUP". 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, static settling at 14°C for 10 to 12 hours. Alcoholic fermentation with indigenous yeast naturally found in the grapes, in thermoregulated stainless steel vats (20°C). Systematic malo-lactic fermentation with bacteria naturally found in the wine at (18°C), ageing: 6 months on fine lees 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-22

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

