

Dom Philippe Goulley Chablis 1er Cru Montmains

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Chablis

CEPAGE: 100% Chardonnay

WINEMAKING: Harvest in September, pressed in pneumatic press, filled from above without pumps. Bottled after 14mos. on fine lees in neutral oak "tonneaux." Indigenous yeasts. Fined using bentonite, lightly filtered on clay.

AGING: 14 months on fine lees in neutral oak "tonneaux"

THE STORY

Started in 1986 by Jean Goulley and now run by his son, Philippe, the top priority of Domaine Philippe Goulley is to provide a high quality wine with the utmost respect for the environment. To protect the richness of natural diversity and the authentic terroir of Chablis, Philippe Goulley decided to farm organically and has been certified organic since 1991. With a focus on the health of the vines, soils, and surrounding environment, they believe that the vine must not be driven in monoculture but rather should live in harmony with its environment to produce a wine that truly reflects the Chablis terroir. A traditional vinification in vat is done without any added yeast and minimal sulfur.

THE ADJECTIVES

OVERALL: Complex & Minerally

AROMAS / FLAVORS: Damp sunny stones, flowers, fresh herbs

MOUTHFEEL: Full & Fresh

THE SELLING POINTS

A classy Premier Cru Chablis from unique terroir

SUSTAINABILITY: Certified Organic, Vegan, Natural Fermentation

PAIRINGS: Shellfish in sauce, escargots, grilled oysters, lobster, white meats, or "jambon au Chablis"

