



Packaging: Glass bottle
Quantity per box: 6 or sold separately
Volume: 750 ml
Vintage: 2021
Alcohol: 12 %
Serving Temperature: 10-12 °C

Chablis Domaine Servin Montée de Tonnerre 1er Cru

Domaine
Servin

France, Chablis

Vintage: 2021

Type: White wine

Grapes: 100 % Chardonnay

Systembolaget's Art No: [74217](#)

About the Product: Chablis Domaine Servin Montée de Tonnerre 1er Cru can be ordered at Systembolaget, article [74217](#)

Producer: Domaine Servin, www.servin.fr

About the Producer: Chablis is a relatively small district of 5,000 acres in Burgundy, but it's definitely the most important white wine region. The special climate and the mixture of limestone and Kimmeridgen soil, with fossils of mussel and oyster shells, give the conditions that are required for great wines .

The Servin family has been in the Chablis region since 1654 and involved in the wine industry for much of that time. The estate owns 32 hectares of vines spread throughout Chablis, much of it in top vineyards.

Francois Servin runs the domaine with the assistance of his Australian brother-in-law, Mark Cameron.

The wines from Servin have very high level of quality and are very consistent, they're also known for their affordability. Francois believes in a winemaking philosophy that incorporates traditional and modern methods.

Stainless steel tanks are used for some cuvees, but most of the wines see some wood. Steps have been taken in recent years to improve the already fine quality of the estate's wines.

Color: Pale yellow

Aroma: Subtle scent with smoky mineral character, hints of blood orange, green apples and nuts.

Taste: Dry, balanced, very fresh wine with a smoky mineral character, hints of green apples, herbs and lemon.

Residual Sugar: 1,02 g/l **Acid:** 4,35 g/l

Alcohol: 12 %

Goes Well With: 🍷 🍴 🐟 🍷

The wine can be enjoyed young (2-3 years old) with fish or poultry terrines, or with grilled or poached fish. It also goes well with asparagus, which is normally difficult to match, as well as exotic cuisine: it can handle curries or tandoori dishes and it also balances out the mellow and subtle texture of sushi. Or you could simply drink it as

a splendid pre-dinner drink. It harmonizes well with goat cheeses, as well as Beaufort, Comté, or Emmental.