

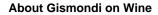
JEAN-MARC BROCARD

Chablis 1er cru Montmains 2017



91 POINTS

A small crop due to devasting frosts in April has left some excellent wines but in very small quantities. The Brocard Montmains is always about elegance and terroir, and it begins on the nose with the highly attractive oyster liquor, wet stone, and fresh morning seashore notes. The wine is half fermented in oak and half in stainless steel. The attack is clean and inviting with more mineral, leesy, chalky textures underpinning bright red apple and pear. Taut and linear, this will hold through 2022 but is best served over the next two years with oysters, clams, mussels or crab, all prepared simply. Delicious.



Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.





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