



MAISON REGAIN

Chablis 1er Cru 'Montmains'

Marie-Ange Robin was barely a toddler when her parents planted vines by hand in some of Chablis' top premier cru and grand cru terroirs. Today her vines are some of the oldest in Chablis, prized for their concentrated flavors and aromas. These viticultural treasures form the base of the grand wines of Maison Regain, a new partnership between two of Chablis' most formidable female talents, Marie-Ange and winemaker Lucie Depuydt of J. Moreau et Fils. Their compelling wines from Chablis' most hallowed vineyards are beautifully terroir-transparent and thrilling through and through.

WINERY: Maison Regain

WINEMAKER: Lucie Depuydt

ESTABLISHED: 2024

REGION: FRANCE • Burgundy • Chablis

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

VINEYARDS: Vines are located in lieu-dit 'Butteaux,' the southwest corner of 'Montmains.' Pure Kimmeridgian soils are called "mille-feuille," or many-layered, with white clay and fossilized oyster shells.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Pressed; fermented on selected yeasts mostly in temperature-controlled tank with 30% of the wine fermented in oak barrel (20% new); aged in tank and barrel on fine lees for 12 months. Moved via gravity; settled in tank for six months for 18 total months of aging.

TASTING IMPRESSIONS: Aromas of sauteed lemons, crushed shells, incense. Refined, tangy, precise: flavors of grapefruit, orange rind, lemon curd.

PAIRING SUGGESTIONS: Regional goats' cheese; chicken in mushroom sauce; seared ahi tuna or other rich, fresh fish

