

“At the top of the firsts”

THE WINE:

Name of the wine: Chablis 1er cru “Mont de Milieu”

Appellation: AOC Chablis Premier Cru

Area of production : Burgundy, France

Colour: White

Varietals: 100% Chardonnay

VINEYARD:

Provenance: Locality of Mont de Milieu on the commune of Fleys

Vineyard area: 2.20 Ha

Planting density: 6000 vines /Ha

Yields: 40 Hl/Ha

Average age of the vines: 35 years

Soils: Kimmeridgian limestone

FERMENTATIONS:

Length of fermentation : 3 Months

Yeasts: Natural

Fermentation temperature: around 20°C

Malolactic fermentation : 100%

Bacteria: Natural

MATURATION:

Maturation vessel: 70% Oak Barrels of 600L.(demi-muid) et 30% stainless steel tanks

Lees contact: Yes

Maturation period: 12 Months

FINING / FILTRATION:

Fining agents: Bentonite

Filtration: Kieselgur white clay

tartaric stabilisation: Yes

DESCRIPTION:

The grapes from 35 year old vines bought from this white stoned land have undergone an ageing in 600 litre barrels (demi-muid) blended with 30% wine that has been aged in stainless steel tanks. The French Oak adds a complexity that suits the purity from the stainless steel. The white gold that sticks the walls of the glass evokes, by its brightness, the Chardonnay at full ripeness. The wine is full and the oyster shells that make up the subsoil leave with a unique hint of saltiness.

“Vintage advent” 2013: “The Wine of the Earth” Under Kimmeridgian gold, its nose nestles on a rocky slab, needing to be decanted. Its initial is vinous and full, with delicate wood notes, still too pronounced, requiring a least a year of cellaring. 2017 will be its apogee.

Serving temperature: 14°C

Ageing Potential: 10 to 15 ans

Maturity: between 5 to 7 years

TECHNICAL INFORMATION:

Percentage alcohol: 12,50% vol.

Total acidity: 4,11g/l H₂SO₄

Residual sugar 0,4g/l

