

*“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:

**Origin:** Locality of Fleys and Chablis (purchase of grapes)

**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:** 50% Oak Barrels of 600L.(demi-muid), 50% oak barrels of 228L

**Lees contact:** Yes

**Maturation period:** 16 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” 2015:** This wine glitters like a liquefied golden coin. Flower buds make up its bouquet marrying flower and plant, roses and primroses. Its dry deliciousness tautens the tongue before the saline nature of its upbringing makes its floral nose boomerang back onto your palate. A wine tantamount to perfume. Pleasing now and for the next five years.

**Serving temperature:** 14°C

**Ageing Potential:** 10 to 15 ans

**Maturity:** between 5 to 7 years

#### TECHNICAL INFORMATION:

**Percentage alcohol:** 12,75% vol.

**pH:** 3,26

**Total acidity:** 3.59 g/l H<sub>2</sub>SO<sub>4</sub>

**Residual sugar** 0.4 g/l

