

“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: 0,80 Ha

Planting density: 6000 vines /Ha

Yields: 20 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: 100% Oak Barrels of 600L.(demi-muid)

Lees contact: Yes

Maturation period: 18 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” 2016: Garbed in gleaming yellow, brilliant like gold, this wine’s fragrance is like freshly squeezed grapefruit. Its attack is unctuous and unveils the frank, clean bite of barrel ageing. Its length naturally would lead it towards a cellar, unless of course it crosses paths with a lobster.

Serving temperature: 14°C

Ageing Potential: 10 to 15 ans

Maturity: between 5 to 7 years

TECHNICAL INFORMATION:

Percentage alcohol: 12,70% vol.

pH: 3,18

Total acidity: 4,05 g/l H2SO4

Residual sugar 1,9 g/l

