

Chablis Premier Cru « Mont de Milieu »



Wine description

Wine name: Chablis 1^{er} Cru
Mont de Milieu
Appellation: AOC Chablis Premier Cru
Production region: Bourgogne, France
Colour: White
Grape variety: Chardonnay

Vineyard

Vine location:
A place called “mont de milieu”, in Fleys
Surface: 2 hectares
Production: 50 hectolitres per hectare
Soil: Clay and limestone on underlying kimmeridgian
Vine density:
8,300 vinestocks per hectare
Average vine age:
between 50 and 60 years old

Fermentation

Fermentation period:
Approximately 30 days
Yeast: Natural
Temperature control:
Between 16 and 18°C
Malolactic fermentation: 100%
Bacteria: Natural

Maturation

Containers:
Stainless steel vats
(from 25 to 100 hectolitres)
Maturation on lees: Yes
Maturation period: 12 months

Fining/Filtration

Fining: Clay
Filtration: Tangential
Cooling: Yes

Tasting

With hues of yellow straw, this brilliant wine shines with bright clarity, filling the nose with delicate, pure aromas. Floral notes of acacia and its clay-limestone origins reign. In mouth, its character, the terroir and all the qualities of a Mont de Milieu are revealed: mineral and rich, powerful ripe fruit.

Serving temperature: 12°C
Aging: Between 5 and 7 years

Wine analysis

Alc/Vol: 12.8 %
Acidity: 4.3 g/l H₂SO₄
Residual Sugar: 0.40 g/l