



Origins

Like Chablis appellation, the main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). The 34 hectares of the Mont de Milieu "umbrella" vineyard are located on the right bank of the River Serein in the communes of Fleys and Fyé. It enjoys a geographical situation comparable to those of the grand crus and its south/south-east aspect guarantee extremely good sunshine.

Varietal

100% Chardonnay

Vinification and maturing

The grapes or the must come from purchase contracts. We chose to work with talented winemakers, leaders in their appellations, and respectful of their terroir. Vinified on our own site, our Chablis Premier Cru benefit from the same attention as our other wines. The juice is delicately extracted by a long pneumatic pressing. That ensure a juice of high quality thanks to homogeneous extraction, safeguarding grapes integrity. Then it's settled by natural decanting, also called static clarification. Alcohol fermentation is carried out in a stainless steel tanks under controlled temperatures (18 to 20°C) to preserve the fineness and the freshness of the Chardonnay. Once, when malolactic fermentation ends – in January - the wine is left to age in oak barrel and on fine lees for 12 months, with softs lees stirring to bring fullness and complexity to the wine.

Tasting notes

Pale gold in colour with sometimes green hues. Aromatically, the Premier Cru is highly complex. Sometimes closed when it's young, it develops in very few years (between 2-3 years) floral or mineral aromas depending on the vintage. Deep, structured with Persistent and impressive aromas.

Food and wine pairing

It can be enjoyed young (2-3 years old) with veal or poultry in sauce, crustaceans and shellfish, grilled fish or fresh cheese.

Serving suggestions

11°C

