Chablis 1er Cru « Mont - de - Milieu » A.O.C.

Production :

Grape Variety :

Chardonnay called « Beaunois ».

Geographic position :

Hill- side « Mont - de - Milieu »,
Near the south of Chablis Grands Crus, Exposure full South,
Kimmeridge clay- limestone subsoil of the Jurassic Secondary.

Surface in production :

0 ha 69.

Vinification :

- 80% in tanks, 20 % oak barrel (new at 4 years),
- Alcoholic fermentation by selected yeast, under temperature control,
- Controlled malolactic fermentation,
- 80% of maturing in vats, 20% in oak barrel,
- Cold treatment for tartaric precipitation.

Service :

- Ideal serving temperature 14 °c.

- Wine for ageing ideal with cooked fish with sauce, cooked crawfish and lobster, white meat, spicy sauce and blue-veined cheese…

Tasting Comments :

Limpid, light yellow. Reticent nose opening up after swirling to notes of white-fleshed fruits, meadow and fresh mint. Well- structured, powerful, lively and very young palate. A Mont de Milieu that needs time, as is customary. Huge potential. Note: 91/100

Gilbert & Gaillard Guide – Autumn Session 2014 - Vintage 2013

Restrained nose of flowers, pear and lime. Rich, concentrated wine with ample grip and extract. It has typicity and good expression of white fruit, floral notes and mineral characters.

Drink: 2013-2016 / Score: 17 / Highly recommended 4*

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Vintage 2010