

Thomas Labille

CHABLIS 1^{er} Cru Mont de milieu

Area : 0 ha 69

Production : about 5 000 bt /year

Grape : 100 % Chardonnay

Soil : In hillsides facing due south on the right bank of the serene in the continuity of the Grands Crus, clay-limestone subsoil (Kimméridgien)

Vinification : Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and in oak barrels 15-18 months, fining and filtration.

Tasting notes : light yellow color, the nose offers notes mixed with flowers and white fruits (lime and peach). The mouth is structured and lively with a nice minerality.

Culinary accompaniment: This wine can go perfectly with white meats in sauces, also slightly spicy sauces and parsley cheeses.

Conservation advice: between 4 and 7 years.

Service : between 12-14° C

