

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU MONT DE MILIEU 2014



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian Jurassic.

👑 VINIFICATION

Stainless steel tanks, between 17° and 21°C.

👑 AGEING

12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4 - 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

On the right bank of the Serein, "Mont de Milieu" is so named because it separated the dukedoms of the Bourgogne and Champagne region in the past. This famous Premier Cru benefits from a similar location of its Grand Cru neighbours: a south/ south easterly exposure. This exposure guarantees the Mont de Milieu a higher than average temperature and longer hours of sunshine with a certainty of quality.

TASTING AND FOOD PAIRINGS

Our Chablis 1er Cru "Mont de Milieu" 2014 is an intense and powerful wine, with white and exotic fruit aromas. The mouth is fleshy, with a beautiful minerality on the finish. Drink with seafood, grilled fish and/or white meats in sauces.

PRESS REVIEWS

Chablis 1er Cru Mont de Milieu 2014 - 91/100 - Wine Spectator - May 2017

Chablis Premier Cru Mont de Milieu 2014 - Wine Advocate - 90/100.