Chablis Premier Cru
Mont de Milieu
2016

Appellation
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Grape variety
100 % 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, the Mont de Milieu is so named because it separated the dukedoms of the Burgundy and the 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 average temperature and longer hours of sunshine with a certainty of quality.

Tasting and food pairings
Our Chablis 1er Cru "Mont de Milieu" 2016 is a rich wine, with white and exotic fruits aromas. The mouth is round with a buttered note and a beautiful minerality on the finish. Drink with: seafood, grilled fish and white meats in sauces

Press reviews
Chablis 1er Cru "Mont de Milieu" 2018 - James Suckling - USA - 91/100
Chablis 1er Cru "Mont de Milieu" 2016 - Burghound.com - October 2018 - 90/100
Chablis Premier Cru "Mont de Milieu" 2016 - James Suckling - February 2018 - 93/100