

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU MONT DE MILIEU



2017



👑 APPELLATION

Appellation Premier Cru

👑 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

This is a mineral and complex wine of a high quality level. It is dry, firm and austere and hence it needs to be aged for a while.

When the wine has been aged it develops more aromas such as: candied fruits, vanilla, hazelnuts, toasted bread, with buttery notes and hints of tobacco.

PRESS REVIEWS

Chablis 1er Cru "Mont de Milieu" 2018 - James Suckling - USA - 91/100

Chablis 1er Cru "Mont de Milieu" 2017 - Burghound.com - USA - October 2019 - 89/100

Chablis 1er Cru "Mont de Milieu" 2017 - James Suckling - February 2019 - 92/100

Chablis Premier Cru "Mont de Milieu" 2016 - James Suckling - February 2018 - 93/100