

CHABLIS PREMIER CRU MONT DE MILIEU 2019



👑 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

Mont de Milieu pronounced "Mont de Miyeux", spelled "Montmelliant" in 1218, then "Mont de Milieux" in 1398, evokes the particularity of this hill which in the past, had a border that once separated the dukedoms of Bourgogne and Champagne.

This famous Premier Cru benefits from a situation comparable to that of its Grand Cru neighbours - south/southeast exposure. This exposure guarantees a higher than average temperature and longer sunshine, which is a guarantee for quality.

TASTING AND FOOD PAIRINGS

This is a mineral and complex wine of high quality level. It is dry, firm, and austere - hence 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" 2019 - 93 pts - James Suckling - July 2021