

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU MONT DE MILIEU 2020



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian

👑 VINIFICATION

Stainless steel vat, fermentation between 17 and 21°C.

👑 AGEING

On fine lees for 12 months. Aged 25% in oak barrels, 75% in stainless steel tanks.

👑 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

The Chablis 1er Cru "Mont de Milieu" with its southern exposure and its Kimmeridgian subsoil gives this wine great complexity. The sunny side of the wine has notes of ripe fruit balanced with the mineral power of this climate. The nose expresses fruity and iodized notes. The mouth is round on the attack, and finishes on a beautiful minerality with remarkable length.

PRESS REVIEWS

Chablis 1er Cru "Mont de Milieu" 2020 - Wine Spectator Buying Guide - February 2023 - 90/100

Chablis 1er Cru "Mont de Milieu" 2020 - Wine Review Online - Dec 2022 - 93/100

Chablis 1er Cru "Mont de Milieu" 2020 - July 2022 - James Suckling - 93/100