

CHABLIS PREMIER CRU MONT DE MILIEU 2024



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

100% Chardonnay.

👑 SOIL

Kimmeridgian Jurassic.

👑 VINIFICATION

Fermented 65% in stainless steel vat and 35% in 3-5 year-old oak barrels

👑 AGEING

65% in stainless steel vat and 35% in 3-5 year-old oak barrels on fine lees for 15-18 months

👑 AVERAGE AGE OF THE VINES

40 years.

👑 YIELD

56 hl/ha.

👑 AGEING

4 to 8 years.

👑 SERVING TEMPERATURE

Between 10° - 12°C.

SITUATION

On the right bank of the Serein, the Mont de Milieu is named because it separated the dukedoms of the Burgundy 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

The 2024 Chablis Premier Cru Mont de Milieu reveals a clear, brilliantly bright, pale yellow colour with golden highlights.

The nose is elegant and complex, offering aromas of citrus, white peach, pear, and acacia flowers. As it opens up, notes of chalk, flint, and a fine touch of salinity combine with a delicate hint of fresh almond, reflecting all the richness and finesse of this terroir.

On the palate, the attack is round and harmonious, supported by a generous body and perfectly controlled tension. Flavours of white-fleshed fruit, candied lemon, and stone fruit intertwine with a saline minerality, offering beautiful depth and remarkable precision. The finish is long, elegant, and persistent, marked by vibrant freshness and a mineral signature of great purity.

The 2024 vintage accurately expresses the character of Mont de Milieu, a Premier Cru renowned for its balance between power, fruit maturity, and mineral tension. It pairs ideally with shellfish, sea scallops, fine grilled fish or fish in sauce, poultry in cream sauce, seafood risottos, as well as aged hard cheeses.