



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS 1^{ER} CRU MONT DE MILIEU Vintage 2016

"Magisterial and Mature"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

PLANTING DENSITY: 5,500 to 6,500 vines /ha.

SITUATION AND ASPECT: South-West facing slopes on the right side of the river Serein, to the left of the Chablis Grand Crus. Villages of Fyé, Chablis and Fleys.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks and barrels.

MATURING: 15 months on the fine lees in tanks and barrels.

VINTAGE 2016 TASTING NOTES FROM 05/04/2018
-REF.A

Limpid and brilliant wine with pale golden colour.

Fine, slightly-spiced aromas of yellow-fleshed fruit are found in the first nose. Aeration brings out some elegant floral embellishments.

Very good aromatic tenacity.

A well-knit, dense and structured first impression in the mouth with flavours of fresh, ripe fruit.

The finish is both mineral and delightfully mentholated.

Outstanding presentation of the Mont de Milieu terroir.

