



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<sup>ER</sup> CRU MONT DE MILIEU Vintage 2017

"Magisterial and Mature"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND ASPECT: On the right bank of the Serein in the communes of Chablis and Fleys. South exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks and barrels.

MATURING: Approximately 12 months on fine lees, in tanks and barrels.

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VINTAGE 2017 TASTING NOTE FROM 27/11/2019  
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Slightly restrained on opening with notes of white fruit.

On aeration, a subtle minerality completes the presentation.

Persistent.

Nice volume on the palate, sober, forthright and slightly acidic.

"Limestone" mineral finish.

A more accomplished presentation will come with time.

