



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 2018

"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.

VINTAGE 2018 TASTING NOTE FROM 03/09/2020
-REF.A

Pale gold in colour, a limpid and brilliant wine.

On first opening we find white fruits with a hint of vanilla and delicate mineral notes.

Becomes more mineral on aeration.
Long-lasting.

Full, rounded and lively in the mouth with a palette of white fruits.

Fruity finish.

Worth waiting to get the best from this Chablis 1^{er} Cru.

