



Varietal

100% Chardonnay.

History

The most recent list of Chablis premier crus was established in 1986. Seventy-nine place names were listed there covering an area of some 700 hectares. The winegrowers of Chablis organized these into 17 “umbrella” vineyards. The vines are planted along the valley of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines

Origin

Like Chablis appellation, the main bedrock comes from the Jurassic epoch, or more precisely the Kimmeridgean age (150 million years ago). The 34 hectares of the Mont de Milieu “umbrella” vineyard are located on the right bank of the River Serein in the communes of Fleys and Fyé. It enjoys a geographical situation comparable to those of the grand crus and its south/south-east aspect guarantee extremely good sunshine.

Vinification and maturing

- Long pneumatic pressing.
- Static cold settling of the musts.
- Alcoholic fermentation started in stainless-steel, then, after 3 days, racking of around 35% from the juices which were placed in fine-grained barrels. For the other part (65%) the fermentation lasted 10 days in temperature-controlled vats (18-20°C) to preserve a maximum fruit.
- 100% malolactic fermentation.
- ageing on lees during 14 months.

Tasting notes

Light gold colour.
Complex nose offering notes of white flowers and fruits such as peach.
Unctuous mouth offering aromas of yellow fruits, hazelnut notes and a long, rich and quite saline finish

Food and wine pairing

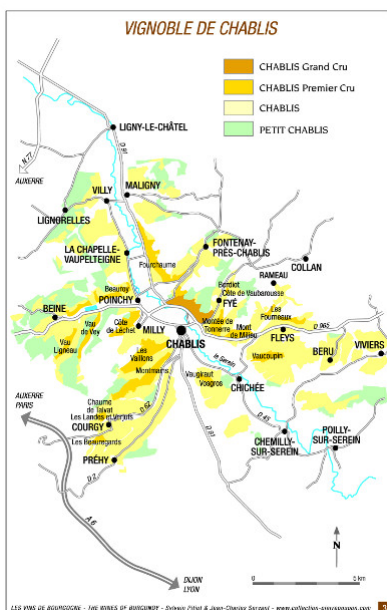
Will be the perfect companion to grilled king prawns (gambas), fried scallops, but also white meats such as veal dishes, poultry or a roasted guinea fowl.

Serving suggestions

Ideal served at a temperature of 14°C (57°F.).

Ageing potential

From 5 to 10 years.





Vintage : 2018

Winter was particularly mild and the vine cycle began, once again, very early with consequently inflorescence. And this earliness did not stop all season long.

Spring was very wet and rainy but no frost this year! However some localized hailstorms caused damages in some villages of the Chablis area.

Then the climatic conditions significantly changed with a very dry late spring and summer that have led to fears of a new small harvest while keeping the cryptogamic diseases risks away.

The very high temperatures in August have resulted in falling down the acidity in the grapes and have hastened the harvest beginning. Furthermore the long dry and hot summer allowed us to minimize the necessary treatments against vine sicknesses.

September finally dispelled any doubts offering one of the best vintages in Chablis for almost 20 years. Mother Nature offered us a real gift after two difficult years in the region's vineyards.

The extremely early harvest finally offered quantity thanks to some rainfalls by the end of August. The first grapes were cut (for the Crémants) by the 25th of August and the last Chablis were harvested on September, the 21st.

70% of the volumes were in the wineries around the 10th of September, offering clean, flawless juices with body, fruit and nice acidity.