

SIMONNET - FEBVRE

Chablis

CHABLIS PREMIER CRU MONT DE MILIEU 2015



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

100 % Chardonnay.

👑 SOIL

Kimmeridgian Jurassic.

👑 VINIFICATION

Stainless steel tanks between 17° and 21°C.

👑 AGEING

12 months in stainless steel, on lees.

👑 AVERAGE AGE OF THE VINES

35 years.

👑 YIELD

58 hl/ha.

👑 AGEING

4-8 years.

👑 SERVING TEMPERATURE

Between 10° & 12°C.

SITUATION

On the right bank of the Serein, the Mont de Milieu is so named because it separated the dukedoms of the Burgundy and the 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 average temperature and longer hours of sunshine with a certainty of quality.

TASTING AND FOOD PAIRINGS

Our Chablis 1er Cru "Mont de Milieu" 2015 is a rich wine, with white and exotic fruits aromas. The mouth is round with a buttered note and a beautiful minerality on the finish. Drink with: seafood, grilled fish and white meats in sauces

PRESS REVIEWS

Chablis 1er Cru "Mont de Milieu" 2018 - James Suckling - USA - 91/100

Chablis Premier Cru "Mont de Milieu" 2016 - James Suckling - February 2018 - 93/100

Chablis Premier Cru "Mont de Milieu" 2015 - The Buyer - February 2018