

## CHABLIS PREMIER CRU MONT DE MILIEU 2023



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

100% Chardonnay.

### 👑 SOIL

Kimmeridgian Jurassic.

### 👑 VINIFICATION

Stainless steel tanks between 18° and 20°C.

### 👑 AGEING

12 months in stainless steel, on lees.

### 👑 AVERAGE AGE OF THE VINES

40 years.

### 👑 YIELD

56 hl/ha.

### 👑 AGEING

4 to 8 years.

### 👑 SERVING TEMPERATURE

Between 10° - 12°C.

### SITUATION

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

### TASTING AND FOOD PAIRINGS

This is a mineral and complex wine of a high quality level. It is dry, firm, and austere - hence, it needs to be aged for a while. When the wine has been aged, it develops more aromas such as candied fruits, vanilla, hazelnuts, toasted bread, with buttery notes, and hints of tobacco.