

## Chablis Premier Cru Mont de Milieu

### Location and soil Description

The vines of our Mont de Milieu are situated on the right bank of the Serein river after the Montée de Tonnerre, on the villages of Fleys and Fyé, and enjoy an optimum South exposure.

This vineyard stand on white to light-grey soils, not very stony, with a Kimmeridgian subsoil.

Small terroir but high quality of wine, the most complete Premier Cru, because it possesses all its elements : a mineral as well as a floral side, round with a rich opulence.

### Climate

Continental climate, hot and dry summers, long and difficult winters.

### Acreage

0 Ha 31 a 80 ca

### Cultivation of Soil method

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyards.

### Grape Varietals

Chardonnay

### Yield

58 hl per hectare with a density of 5.700 vine stocks per hectare  
Production of about 2.300 bottles per year - Hand harvest

### Pressing

Pneumatic Press (brand : « SUTTER »)

### Wine making process

Cold settling at 10°C . Alcoholic fermentation begin 4 - 5 days after the press and takes approximately 10 days at 18° C controlled temperature.  
End of fermentation and maturation in Burgundian oak « pieces » of 228 litres each - oak from the Allier region. "Moyenne chauffe"

### Bottling

After maturation of 16 months

### Keeping Potential

Our Mont de Milieu will be at its best after 3 to 6 years in bottle

### Recommended food

Mont de Milieu is worthy of a pairing of dishes featuring the best quality of products such as : fish, shellfish, poultry and white meats

