## Chablis 1er Cru Mont de Milien



## WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu
Range: Tradition
Vintage: 2008
Wine Appellation: Chablis 1er Cru Production area: Burgundy, France Wine Coulour: White
Type of grapes: $100 \%$ Chardonnay
Winemaker's name: Guillaume Vrignaud

## TASTING

Tasting temperature: $14^{\circ} \mathrm{C}$
Food suggestion: This wine is
recommended with snails or scallops. It also goes well with andouillettes.
Characteristics: Harmonious wine with aromas of fruits crystallized and flower fragrances. The mouth is lively and net, on iodine and minerality.
Potential Aging: 20 years
Maturity: between 5 and 7 years
Winemaker's Mark: 96

## VINEYARD

Spot's name: Mont de Milieu
Surface: 27 ares
Plantation: 5,600 pieds/Ha
Yield: $57 \mathrm{Hl} / \mathrm{Ha}$
5 glasses/vine
Average age of the vines: 35 Years old
Soil: Chalky clavey soil
Climate: The beginning of the year started in a relating freshness and a rather changeable meteorology. The flower was made for the showery and rather cool period. Later, climate remained unsettled and the véraison was made only from mid-August. Then a very nice September with a light wind from the north allowed the grapes to end up maturing in a satisfactory health state. The vintage should be not very quantitative but very qualitative with an ideal equilibrium between sugar and acidity.
Harvest date: October $5^{\text {th }}, 2008$
Quality of the vintage: *****

## ALCOHOLIC FERMENTATION

Temperature control: $18^{\circ} \mathrm{C}$
Fermentation period: 10 days
Yeast: Selection bourgoblanc

MALOLACTIC FERMENTATIN
Malolactic fermentation: 100\%
Bacteria: Natural

MATURING
Volume: Stainless steel vat
Maturing on the lees: Yes

## BOTTLED

Bottled date: July $27^{\text {th }}, 2009$
Process period: 10 Month

## TECHNICAL DATA

Alcohol level: 12,67 \%
Acid level: $3,72 \mathrm{~g} / \mathrm{l}$ AT
Reduced sugar 1,90 g/l
PH level: 3.26
Calories per glass: -
Production: 190 Cases

