

CHABLIS PREMIER CRU MONT DE MILIEU DOMAINE 2023

The steep and rocky slopes stretching to the right and left of the Serein are the cradle of a history over one hundred and fifty million years old. A unique Kimmeridgian terroir, an alternation of marl and marly limestone, endows Chablis wines with a mineral character and immense freshness. A typicity that is envied, often imitated but never equalled. As incomparable and admirable as it may be, a terroir can only fully reveal its potential through the work of people. At Domaine William Fèvre, everything is done, regardless of the level of appellation, to express the authenticity of the Chablis terroirs.



VINEYARD ATTRIBUTES

Appellation : AOC Chablis Premier Cru Mont de Milieu, Bourgogne, Chablis, France
This 44-hectare appellation derives its name from "Mont de Lieu," which corresponds to a separation between Burgundy and Champagne, as evidenced by a boundary marker between the two Duchies at the top of the hill. This terroir benefits from a higher average temperature and longer sunlight exposure compared to other Premier Crus.

Terroir : The soil is composed of clay-limestone. The plot, which is 0.55 hectares and oriented due south like the Grands Crus, was planted in 1963.

VINTAGE SUMMARY

The 2023 vintage was characterized by a mild and dry winter, followed by frosts in April, with no major impact on the vines. After a hot and dry month of May, storms in June led to a high but well-managed health pressure by the estate's teams. During the summer, alternating heat and rainfall accelerated the ripening of the grapes despite a veraison slowed by the lack of water in August. The harvest, which began in early September under high temperatures, yielded generous volumes with excellent health conditions.

WINE MAKING SCHEME

Application of the principle of gravity to avoid any pumping, which could alter the quality of the wine. Short-duration pneumatic pressing (1h30 to 2h00) for a delicate separation between the solid and liquid parts of the grapes. Very light static settling to retain enough fine lees for the alcoholic and malolactic fermentations to occur naturally. The musts are placed in French oak barrels (on average 6 years old) for 40 to 50% of the blend. The remainder is vinified in small stainless steel tanks. Aging lasts 14 to 16 months, including 5 to 6 months on fine lees in French oak barrels for 50% of the blend. The aging process finishes in small stainless steel tanks.

TASTING NOTES

A wine of great minerality.
Fine and powerful, it offers a remarkable length on the palate. With age, it develops aromas of candied fruits, hazelnuts, and some toasted notes.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%