

Chablis 1er Cru Mont de Milieu _____ 2007



TASTING

Tasting temperature: 14°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 Hl/Ha
5 glasses/vine
Average age of the vines: 35 Years old
Soil: Chalky clayey soil
Climate: A very mild winter and a sunny weather in April and May. Then the cool and wet summer reduces the advance of the vintage. And fortunately the beginning of September was very sunny. That's why we could harvest the grapes with unexpected health.
Harvest date: September 14th, 2007
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: 18°C
Fermentation period: 10 days
Yeast: Selection bourgoblanc

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: July 7th, 2008
Process period: 10 Month

TECHNICAL DATA

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

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu
Range: Tradition
Vintage: 2007
Wine Appellation: Chablis 1er Cru
Production area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud