Chablis 1er Cru Mont de Milieu — 2020

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: 15 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
Average age of the vines: 40 Years old
Soil: Chalky clavey soil
Climate: After the mildest winter since the beginning of the 20th century, the mild temperatures at the beginning of March favor an early recovery of vegetation.
Temperatures rise rapidly in May and June, heat wave in August. The high temperatures suggest a lack of acidity, but the acid potential of the grapes is maintained thanks to the high tartaric acid contents.
The harvest begins early in september thanks to the good weather conditions which persist. These will allow the latest plots to achieve good maturity, which can sometimes lead to over-maturity phenomena.
This 2020 vintage will be remembered because, in the context of climate change, it could be representative of the vintages to come.

Harvest date: 07/09/2020
Quality of the vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: thermoregulation
Fermentation period: 5 months
Yeast: Natural

MALOLACTIC FERMENTATIN

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: 24/01/2022
Process period: 9 Months

TECHNICAL DATA

Alcohol level: 12.76
Acid level: 3.05
Production: 1170 liters

WINE IDENTIFICATION

Wine name: Chablis 1er Cru Mont de Milieu
Range: Tradition
Vintage: 2020
Wine Appellation: Chablis 1er Cru
Production area: Burgundy, France
Wine Coulour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud