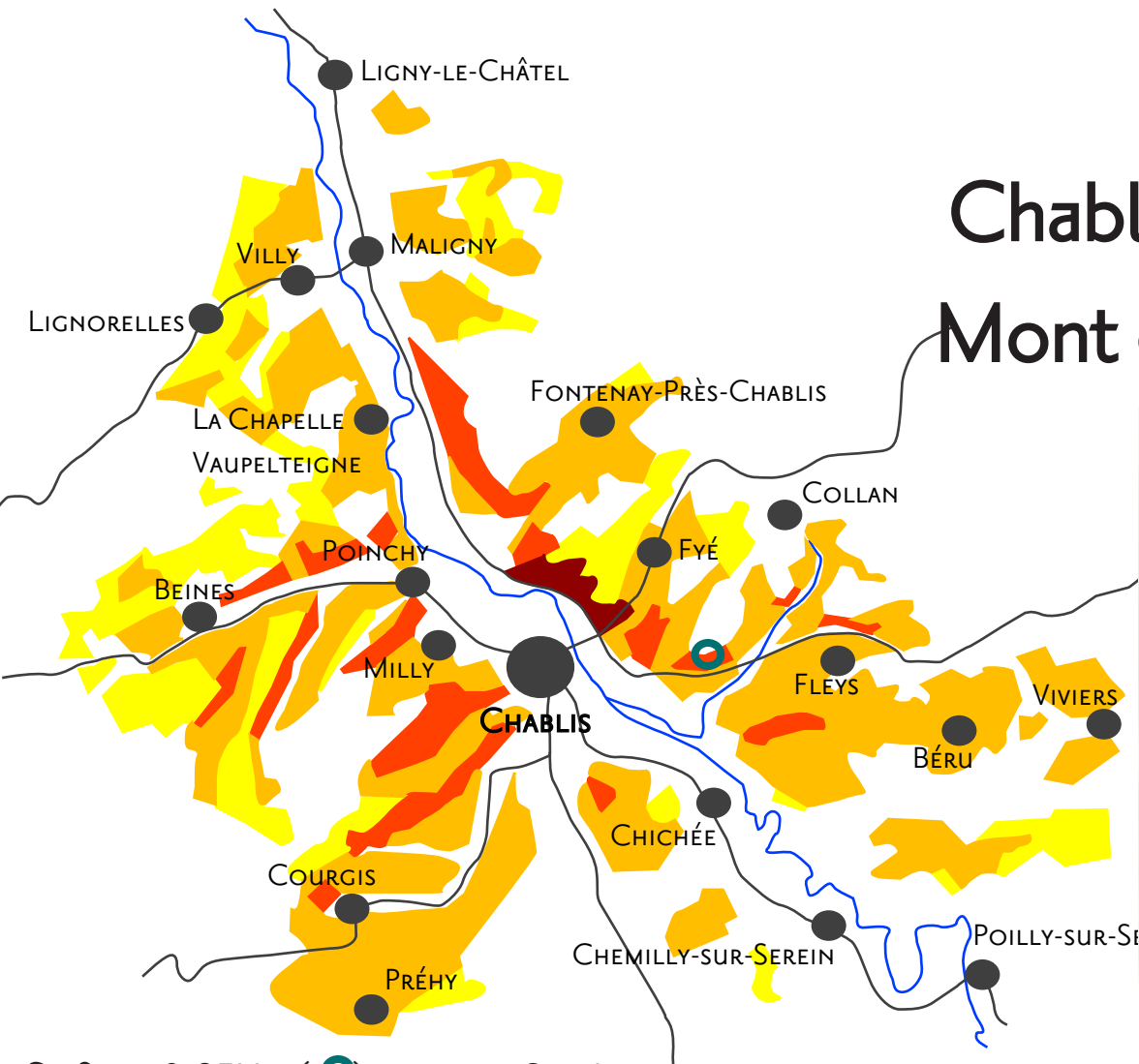


Chablis 1er cru Mont de Milieu



Surface: 0.25Ha () exposure South

Plantation of the vines: in 1990

Harvest: by hand

Vinification: 50% stainless steel tanks, 50% old oak barrels (average 2 years).

Alcoholic fermentation under controlled temperature (18°C). Malolactic fermentation.

Ageing: 7 to 12 months in stainless steel tanks.

Tartaric precipitation: cold stabilization by negative temperature and filtration with kieselguhr.

Closure: Technical cork.

Tasting notes: A powerful, rich and elegant personality that develops in the middle and at the finish