

Mandeliere 1er Cru “Mont de Milieu”



LOCATION:

France > Burgundy
> Chablis > Fleys

VARIETY:

Chardonnay

WINEMAKER:

Charly Nicolle



SCIENCE

ABV: 13.66%

SUGAR RATE: <1g/L

TOTAL SO₂: 102 ppm

TOTAL ACIDITY: g/L 3.89

EXPERIENCE

NAME: One of the 17 “principal” premier crus, it sits on the right bank, on the east side of the Serein River. The area gets its name, which translates to “middle hill”, from the fact that it marked the border between the dukedoms of Burgundy and Champagne.

CHARACTER: Marked by clarity and complexity, this highly prized 1er Cru expresses a high level of minerality with floral notes of acacia, crisp orchard fruits, citrus, and honey comb. In the mouth the wine is rich and powerful revealing the terroir of Mont de Milieu.

ENJOY WITH: Ideal with rich seafood dishes like crab or lobster. Classic with ham or hard chesses like Epoisses. A good match for mushroom risotto.

BEST RESULTS: Serving temperature: 50-54°F. Ageing: 4 to 8 years after the harvest date.

EXPRESSION

FERMENTATION: One pied de cuve with neutral yeast is used to initiate the first tank. Fermentation from the first tank helps start each additional vessel. Temperature controlled fermentation between 61 and 64°F, 100% Malolactic fermentation.

ELEVAGE: Aging takes place in small stainless steel vats (80%) and 400 liter demi-muids (20%). The wine, aged in barrel, also ferments in barrel before blending after 12 to 18 months on the lees.

FINING AND FILTERING: Fined with clay, tangential flow filtration. Vegan.

SULFUR: Small amounts are added after press, and after Malolactic completion. In good vintages no sulfur is added at bottling.

SOURCE

FARMING: The domaine has long applied integrated farming methods and is committed to sustainable agriculture through the HVE (High Environmental Value) certification.

LAND: 1 hectare on clay and limestone on underlying kimmeridgian bedrock. It is often compared to the Grand Cru sites because it has similar sun exposure to the southwest. The hill is steep at 800-900 ft. a.s.l.

VINE: Vine density of 8,300 vine stocks per hectare with the average vine age of 60 years old. The oldest vines of the estate.

HARVEST AND PRODUCTION: All estate fruit, hand harvested, 1,000 cases produced.

