

CHABLIS PREMIER CRU MONT DE MILIEU

MILLÉSIME 2019



GRAPE VARIETY: 100% Chardonnay.

AREA OF PRODUCTION: Chablis, situated near Auxerre in the Yonne department, is among the northernmost vineyards of Burgundy. It is characterized by producing exclusively white Chardonnay wines and by its geology which is believed to date back to the Kimmeridgian period. Mont de Milieu is located on the side of a hill protected from the north winds by a wood. A sun bathed vineyard from morning to evening, thanks to a hillside, oriented South/South-East on a medium and regular slope. Mont de Milieu extends over 44 hectares, the limestone clays and small white limestone pebbles blend together in astonishing harmony.

SOIL TYPE: In the secondary era, the sea covered the Chablis region, forming particularly rich limestone sediments in its depths. At the end of the Jurassic period, the upheaval of the planet caused the seas to disappear. This soil is then particular a limestone made of millions of small fossils, shells, small oysters very recognizable. The ice age that followed carved the valleys in the sedimentary layers, forming the present Chablisian relief. This geological stage bears the name of kimmeridgian given by a small village in the South of England which is in the same situation.

TASTING NOTES:

COLOR: Pale gold with green reflections.

BOUQUET: Aromas of grapefruit or lemon and vegetal notes such as asparagus or artichoke as well as hints of marine scents, almost iodized.

PALATE: A long attack, both fruity and mineral, finely honeyed.

SERVING TEMPERATURE: Serve from 53° to 57°F.

SERVING SUGGESTIONS: A great aromatic complexity, which predisposes this wine to many associations, including warm oysters and fish in sauce. The more mineral ones will be served with fine poultry and veal in white sauce.

Domaine Pagnier

Vine cultivation has been practiced for 3 generations. The exploitation was basically a polyculture shared between livestock, cereals and vines which, at the time, were intended for the family's personal consumption. The breeding and the cereals disappeared at the same time as the expansion of the profitability of Chablis wines.

Mr Pagnier operates 15ha of Chardonnay in the communes of Béru and Fleys and vinifies Chablis, Chablis 1er Cru Mont de Milieu, Chablis 1er Cru Fourneaux and Chablis 1er Cru Vaucoupins. Its parcels benefit from thin soils based on Kimmeridgian hard limestone, allowing ideal water circulation for the production of quality grapes. He practises a reasoned viticulture where he emphasizes the working of the soil and the reduction of phytosanitary inputs. In order to be reactive and to optimise its harvest dates, it has 2 pneumatic presses and 9 thermo-regulated stainless steel vats.

The Chablis of Domaine Pagnier are always very powerful, concentrated and typical with a balanced acidity and roundness allowing the wine to mature and age very well.