

CHABLIS PREMIER CRU MONT DE MILIEU



GRAPE VARIETY: 100% Chardonnay.

AREA OF PRODUCTION: Like Chablis appellation, the main bedrock comes from the Jurassic period, or more precisely the Kimmeridgean age. The 34 hectares of the Mont de Milieu “umbrella” vineyard are located on the right bank of the River Serein in the villages of Fleys and Fyé. It enjoys a geographical situation comparable to those of the grand crus and its south/south-east aspect guarantee extremely good sunshine.

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 and produces the most remarkable wines: 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:

COLOUR: Pale gold in colour with sometimes green hues.

NOSE: Aromatically, the Premier Cru is highly complex. Sometimes closed when it's young, it develops in very few years (between 2-3 years) floral or mineral aromas depending on the vintage.

PALATE: Deep, structured with Persistent and impressive flavors.

SERVING TEMPERATURE: Served chilled at a temperature of 11°.

SERVING SUGGESTIONS: It can be enjoyed young (2-3 years old) with veal or poultry in sauce, crustaceans and shellfish, grilled fish or fresh cheese.

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.