

La Meulière

Chablis Premier Cru AOC, Les Fourneaux

ABV

13%

Capsule

Cork

Code

MEUCPC

Region and Country

Burgundy, France

Grapes

Chardonnay

Producer

The Laroche family have been producing Chablis since 1780. Vincent and Nicolas Laroche are the eighth and ninth generation of winemakers and have introduced new winemaking techniques and a more moderated approach in the vineyard.

Climate, viticulture, winemaking

Domaine de la Meulière is a 24 hectare estate in the small village of Fleys, 4km from Chablis. Chablis is renown for its Kimmeridgian clay-limestone hillsides which, when paired with sloping southerly exposures and exceptional sunlight hours, produce wines of great complexity and longevity.

The grapes are sorted within their individual plots and are hand-harvested to ensure that only the highest quality bunches are used. The whole bunches are gently pressed in a pneumatic press to allow great extraction of juice without crushing or oxidation. The must is cold-settled for 12-15 hours. Both alcoholic and malolactic fermentations take place in temperature-controlled stainless steel tanks at 18°C where the wine is then aged for 12 months. The resulting wine undergoes slow cold stabilisation at -3°C and bentonite fining. Tangential filtration occurs just prior to bottling.



Tasting Notes

Prominent aromas of ripe grapes, juicy citrus and soft peaches over subtle floral characteristics. Classical in style, the palate is supported by a mineral core showcasing the nuances of the terroir.

Good to know

The domaine uses natural control mechanisms to reduce the yields and organic fertiliser made according to petiole analysis. In the winery they utilise the traditional methods used at the end of the 19th century combined with new equipment and new disciplines to showcase the character and terroir of the wine. Their commitment to working with the environment to create a sustainable future has gained them HVE Level 3 certification.

Vegetarian and vegan friendly.