

# La Meulière

## Chablis Premier Cru AOC, Mont de Milieu

### ABV

13%

### Capsule

Cork

### Code

MEUMMC

### Region and Country

Burgundy, France

### Grapes

Chardonnay

## Producer

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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

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Domaine de la Meulière is a 24 hectare estate in the small village of Fleys, 4km from Chablis. 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. Chablis is renowned 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 vines for this premier cru are located to the right bank of the Serein, with a southern exposure, average age of 45 years.

The grapes are hand-harvested to ensure that only the highest quality bunches are used. Whole bunch pressing occurs via pneumatic press before cold settling for 24 hours. Fermentation in temperature controlled stainless steel tanks to preserve the grapes characteristics before the resulting wine undergoes natural tartaric stabilisation, bentonite fining and tangential filtration.



## Tasting Notes

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Lots of peach and pear notes with hints of bergamot and tarragon balanced with a gentle minerality. Good concentration and complexity and a nice mouthfeel.

## Good to know

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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.