



LES CLIMATS
Wine & Spirit Imports, Inc.



Domaine de la Meulière

AOC Chablis

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Limestone and clay

VINEYARD

5 to 45 years old vine

Exposed on the right bank of the Serein river

100,000 bottles

HARVEST

Hand harvested and sorted grapes at the entrance of the winery

VINIFICATION

Whole cluster pressed, and malolactic fermentation

TASTING NOTES

The style of their wines is very typical to Chablis Terroir with expressions of white flowers, and classic "gun-flint" minerals. Very fresh, balanced and elegant with a lingering acidity.

ABOUT THE WINEMAKER

Nicolas & Vincent Laroche represent the ninth generation of this family of winegrowers, which has been making wine since 1779. Their Domaine is certified HVE and apply viticultural policy using organic fertilization along with ploughing to ensure the protection of the environment, the respect of the soils, and our health. Manual harvest, minimal intervention winemaking and the maturing of their wines with the traditional methods used since the 18th century combined with new equipment and discipline allows you to discover the character and the prestige of these wines.

