



**LES CLIMATS**  
Wine & Spirit Imports, Inc.



## Domaine de la Meulière

AOC Chablis 1er Cru

Montée de Tonnerre

### COUNTRY

France

### VARIETAL

Chardonnay

### SOIL TYPE

Kimmeridgian

### VINEYARD

Right bank of the Serein, south-facing  
32 years old vines

### HARVEST

Harvested manually to avoid crushing, oxidation of the musts and practice rigorous sorting

### VINIFICATION

Pneumatic pressing. Static settling (24h). Alcoholic and malolactic fermentation in temperature-controlled stainless steel vats. Racking. Tartaric stabilization. Cross-flow filtration

### TASTING NOTES

This magnificent slope, located between the Grand Cru Blanchot and the Premier Cru Mont de Milieu, does not betray its illustrious neighbors. Elegant like a Haydn sonata, complex like a Bach fugue, long like a Wagner opera and powerful like Strauss's famous overture. Total production : 1 316 bottles

### 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.

