



LES CLIMATS
Wine & Spirit Imports, Inc.



Domaine de la Meulière

AOC Chablis 1er Cru

Monts de Milieu

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Clay and limestone from the village of Fleys

VINEYARD

45 year old vine

South-exposure on the right bank of the Serein river

10,000 bottles

HARVEST

Hand harvested and sorted grapes at the entrance of the winery

VINIFICATION

Native Yeast Fermentation

Aging 12 months in French oak barrels of 300L (33% new)

TASTING NOTES

This Premier Cru expresses fresh notes of apple, young peaches, white flowers, citrus and stony mineral flavors in the background with a creamy texture and long finish. A complete and focused wine. Well with seafood, grilled and baked fish.

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.

