Bourgogne de Vigne en Verre

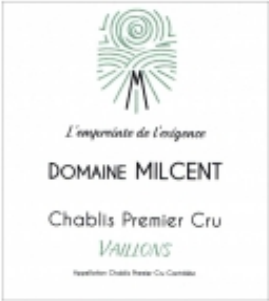
Domaine Milcent

Classification :

1er Cru

Région : Le Chablisien

Cépage : Chardonnay



Température de service : 11-13°C

Durée de conservation : 3 to 10 years

Chablis 1er Cru "Vaillons" (White)

Le Chablisien - Chardonnay

Origine

Terroir: Very stony clay-limestone colluvium on a Kimmeridgian subsoil.
Exposure: South-east facing plots
Age of vines: 30 years
Surface area: 4.5 hectares

Vinification

The grapes are harvested mechanically then undergo a direct pressing and cold settling. Alcoholic and malolactic fermentation take place in stainless steel vats. The temperatures are carefully controlled by the winery's temperature control unit. The wine is also aged in stainless steel vats, for 6-8 months.

Notes de dégustation :

A dry white wine with a bright, pale gold hue. Powerful, elegant and fruity on the nose, rich and smooth yet fresh on the palate.

Mets d'accompagnements

A perfect accompaniment to game terrines, Burgundy snails, andouillette in Chablis, poultry, fish, shellfish and crustaceans (raw or cooked in a sauce), an egg "*cocotte*" or ham in a Chablis sauce.

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