

La Meulière

AOC Chablis 1er Cru Montée de Tonnerre

Family heritage since 1779, or 9 generations, the Domaine de la Meulière is today run by the brothers Nicolas and Vincent Laroche. Located in the village of FLEYS, 4 km east of Chablis, the property extends over 40 plots on 30 hectares. The geology is characterized by clay-limestone soils of the Kimmeridgian type. The alchemy of this terroir with the Chardonnay grape variety gives the wines minerality, power, floral and fruity aromas.



COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Kimmeridgian, commune of Chablis.

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 Grands Crus and the very Grand 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

CERTIFICATIONS



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