



Domaine de la Meulière

AOC Chablis

The 24 hectares property has been in the Laroche family since 1780. Nicolas and Vincent are now perpetuating the know-how and tradition acquired by the seven previous generations but, they also have opened a new way of working with modern winemaking techniques.

COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Limestone and clay

VINEYARD

25 years old vine

HARVEST

Hand harvested and sorted grapes at the entrance of the winery.

VINIFICATION

Whole cluster alcoholic and malolactic fermentation. Aged in stainless steel tank for 9 months.

TASTING NOTES

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

Discover the Exceptional

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