



Domaine de la Meulière

AOC Chablis 1er Cru Les Fourneaux

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

Clay and limestone from the village of Fleys.

VINEYARD

20 to 25 years old vine
South-east-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

Whole Cluster Pressed, and malolactic fermentation.

TASTING NOTES

Crystal-clear color. The palate reflects the cool exposure of this hillside, with a very mineral expression and firm, frank tension. In its youth and for 10 to 12 years, it will be served with delicate starters such as puff pastries and mixed salads, as well as the finest seafood and shellfish.

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