



Domaine de la Meulière

AOC Chablis 1er Cru Monts de Milieu

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

45 years 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.

Discover the Exceptional

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