

# MONT DE MILIEU 2022



## Vineyards

Our Chablis Premier Cru Mont de Milieu plots grow together on a hillside between Fleys and Chablis. They are on a slope and south-facing on Kimmeridgian soil made of clay and limestone marl. They were planted in the 1980s and span a total of 65 ares. All the vines are grown organically.

## Vinification

After leaving the juice to settle for a while, we draw off half the vintage into barrels, and half into tanks. The alcoholic fermentation stage begins, naturally kick-started by the native yeasts on the grapes. Then comes the malolactic fermentation process. The wines we vinify in oak barrels are left to age for around 8 months. They are then drawn off and blended with the other wines to continue their maturation in tanks. We then fine the wines using bentonite to remove the proteins, then put them through cold stabilisation, which eliminates any tartar crystals. Then comes cross-flow filtration. The wine is bottled 18 months after the harvest.

## Vintage

After a mild and dry winter, the vines suffered in the slight spring frosts at the beginning of April, but no significant damage was caused. Spring brought very warm weather, which sped up vine growth.

Late spring and summer were hot and very dry, with water shortages. On the other hand, the dry weather meant that the vines stayed very healthy and ripened beautifully.

Picking began on 30 August and lasted around ten days.

The wines we made during the 2022 vintage are round and delicious with good acidity, which brings freshness and a nice balance.

