

---

# CHRISTOPHE ET FILS

GRAND VIN DE BOURGOGNE

---



## CHABLIS 1<sup>er</sup> CRU Mont de Milieu

### Description :

**Vines:** 35 years

**Grape variety:** Chardonnay

**Soils / Subsoils:** Kimmeridgian (flint, smoked), south/south-east exposure

**Culture:** reasoned control, each plot is monitored according to its needs of the year. The soils are worked mechanically. A short size in double guyot folded on the same side and a disbudding to control the yield and thus to optimize the effect of the terroir.

### Vinification & Breeding:

**Vinification:** Traditional fermentation in thermo-regulated stainless steel tanks and 20% in new barrels, then 100% malolactic fermentation

**Breeding:** 12 months on lees in oak barrels 20%.

### Tasting :

**Description:** Complex, fine nose, long on the palate, with its own terroir. Deep, straight and persistent, iodized aroma.

**Aging potential:** 6 to 8 years

**Service temperature:** 11-13°C

**Food/Wine pairing:** hot oysters, scallops, fish in sauce, white meats