

CHABLIS 1^{er} Cru
MONT DE MILIEU
2023

DOMAINE



PAGNIER

For several generations, the PAGNIER estate has been producing authentic wines, from Petit Chablis to Chablis 1er Cru, with respect for the Terroir, the People, and the Know-How.



Identification

Appellation: AOC Chablis 1er Cru Mont de Milieu

Production Area: Yonne – Burgundy – France

Grape Variety: Chardonnay

Category : Dry White Wine

Vignoble

Localisation : West of Fleys.

Soil: Clay-limestone soil, of the Kimmeridgian type.

Exposure: South/South-East

Planting Density: 5,500 vines per hectare.

Planting density: 1987

Management: Sustainable viticulture (HVE certification). Soil work through regular plowing.

Vinification

Pneumatic pressing. Static settling for 12 to 24 hours. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. Fining and tangential filtration. Aging on lees for 8-10 months.

Tasting

Pale gold color, subtle first nose with chalky notes; round mouthfeel with a finely milky finish and fresh butter notes.

Food Pairing Suggestions

Oysters, seafood, scallops, shellfish, Burgundy escargots, Japanese cuisine. Serve between 10°C and 12°C.

Aging Potential: Up to 10 years

Alcohol Content: 13%

