

BAUDOUIN MILLET Chablis 2022

\$32.25

* Suggested retail price

Baudouin Millet

 Sustainable

	Product code	10792216
	Licensee price	\$27.90
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Yonne
	Appellation	Chablis
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar	Dry
	Sugar content	1
	Closure type	Cork
	Aging vessel type	Unoaked
	À boire	Ready to drink or keep for 3-4 years.

ABOUT THIS WINERY

It is at the very beginning of the 80's that Philippe Millet gives birth to Domaine Millet. Today our estate has 14 hectares, 9 of which are AOC Petit Chablis, 4 hectares are AOC Chablis and 1 hectare is planted with AOC Chablis 1er Cru Vaucoupin. The will which animates us every day is to cultivate beautiful vines in order to produce beautiful Chardonnay grapes to offer wines with fine and elegant aromas, a reflection of the Chablisian terroir.

TASTING NOTES

This Chablis offers a very beautiful intense and bright color. Of a light golden yellow, it is limpid. The nose is rich, elegant, full and tasty. One can smell at the same time minerality and roundness. It releases summery notes of apricot. The mouth is long, soft and fresh, with a very nice persistence. An elegant wine.

Food and wine pairing: Fish, white meats, cheese, Turbo with artichokes and hollandaise emulsion, trout fillet with fennel.

PRODUCTION NOTES

Once we believe that the grapes have reached full maturity, the harvest begins. which, depending on the vintage, takes place in September or early October. After pressing, we vinify the juice only in stainless steel or enamelled steel tanks to preserve the aromas of the Chablisian terroir.

