

BAUDOUIN MILLET

Chablis Vaudésir Grand Cru 2017

\$75.50

* Suggested retail price

Baudouin Millet



Vegan

	Product code	13339273
	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 Vaudésir
	Classification	Grand cru
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar	Dry
	Sugar content	1.5
	Closure type	Cork
	À boire	To drink or to keep 7 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

The golden yellow color of this Chablis Grand Cru Vaudésir is bright, limpid and fluid, and its nose is complex: it reveals notes of ripe fruit. It is delicate and intense, with a delicate and juicy attack on the palate. Very racy, we can distinguish toasted aromas, very subtle, not in opulence, but in refinement. The mouth is fresh and pure with a very generous acidity.

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. Maturation/Vinification : Temperature-controlled stainless steel tank.

