






















BAUDOUIN MILLET

\$45.25

* Suggested retail price

Chablis Premier Cru Vaucoupin 2021

 Sustainable

	Product code	11199351
	Licensee price	\$39.31
	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 Vaucoupin
	Classification	1er cru
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Sugar content	1.5
	Closure type	Cork
	Aging vessel type	Unoaked
	À boire	To drink or to keep 5 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 1er Cru Vaucoupin offers a golden brilliant colors. The wine is very shiny with a lot of limpidity. A few drops along the glass suggest a round wine.

The nose is very aromatic with a lactic and buttery side and exotic notes of banana.

The attack on the palate is very supple, then the evolution is on roundness and voluptuousness. The mouth reveals greedy notes of exotic fruits and brioche. Very elegant, generous and well-balanced taste.

Food and wine pairing: will accompany fish...

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

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
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steel or enamelled steel tanks to preserve the aromas of the Chablisian terroir.
Maturation/Vinification : Temperature-controlled stainless steel tank.

Baudouin Millet

