



Revealing the personality of wines with crystal-clear reflections...

Established in the Chablis region, Domaine Soupé produces delicate, rich wines with unique freshness.

A vivacity expressed as an imprint revealed in each of the appellation's appellations Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru, some of which are aged in oak barrels to develop greater complexity.

Elaborated with rigour and passion, from vines tended with the greatest respect for the terroir and for which quality control is of the utmost importance, Domaine Soupé's wines invite you on a wonderful journey of the senses.



CHABLIS PREMIER CRU MONT DE MILIEU

Our south-facing Mont de Milieu wine will charm you with its power and intensity. A powerful wine with complex aromas if given time to improve.

Its clear yellow colour has bright white golden reflections. Its expressive nose has aromas of white flowers mixed with iodized notes, finely balanced and delicate. The attack on the palate is frank with a pleasant mineral edge, followed by a full-bodied and generous finish. A wine that goes perfectly with noble fish or rockfish, lobster and elegant and refined dishes.

OUR KNOW-HOW

Appellation : AOP CHABLIS 1er CRU MONT DE MILIEU

Vintage : 2018

Surface : 0,3002 ha

Soil : Situated on the right bank of the Serein / Aspect: SOUTH-FACING.

The clayey limestone topsoil of medium depth is made up of brown clay and Portlandian colluvium (Barrois limestone)

Vine-stock selection : Single vine variety - Chardonnay on 41B rootstock

Planting density : 6000 vines per hectare

Average age : 67 to 70 years old

Size : Single or double Guyot (depending on the vigour of the vines)

Growing method : Sustainable vine cultivation with regular soil tillage and tending, terrain and weather permitting.

Grape harvests : Hand-picked grapes.

The grapes are collected near the town of Chablis. The parcel is situated in the middle of a moderate slope in this illustrious appellation area renowned for being the most mineral one of all the Premiers Crus (first growths)

Vinification : The must (grape juice) is produced by pneumatic pressing, enzymatic settling at 15°C for 24 hours.

Alcoholic fermentation "with selected yeast" in thermoregulated stainless steel vats (20°C). Systematic malo-lactic fermentation (20°C), ageing: 6 months in a stainless steel vat at 12° to 14°C, finings added 1 month before filtration if necessary, light filtration and bottling.

Storage : Bottles stored in our air-conditioned vat house at 15°C prior to shipment

Date of availability : nov-19

Serving temperature : 10° to 12°C

Keeping potential : 5 to 7 ans years

OUR CONTACT DETAILS

DOMAINE SOUPÉ

ZA des violettes

1 rue de la Paix- 89800 CHABLIS

www.domainesoupe.com