



## **CHABLIS 1ER CRU “MONT DE MILIEU” - DOMAINE BILLAUD SIMON**

Hand harvested in order to preserve the quality of the fruit. The grapes are sorted manually on a vibrating sorting table in order to retain only the most healthy fruit. The grapes are drained naturally before being pressed using a pneumatic press in order to gently extract the juices and conserve as much aroma as possible. 14 to 16 months in stainless steel vats with, if necessary, some time spent in French oak barrels. The ageing process preserves freshness and minerality whilst bringing complexity and body to the wine. The wine is racked twice before being bottled at the end of Autumn.

Clear, bright hue with light green tinges. This 1er Cru reveals a remarkably rich aromatic profile with ripe citrus fruits and white flowers.

The palate is rich and round with exceptional length.

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<b>Producer</b>	Billaud-Simon
<b>Country</b>	France
<b>Region</b>	Chablis
<b>Grape Variety</b>	Chardonnay
<b>Organic &amp; Biodynamic</b>	Yes
<b>Vintage</b>	2017



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<b>Alc %</b>	13%
<b>Food &amp; Wine Matching</b>	Fish, White Meats
<b>Bottle Quantity</b>	750 ml