

# GAUTHERON

WINEMAKERS SINCE 1809

## Chablis Premier Cru Mont de Milieu

### CHARMING AND GENEROUS



**Varietal :** Chardonnay  
**Sun exposition :** South South West  
**Vine age :** 35 years  
**Geological substrata :** Kimmeridgian  
**Production methods :** Pressing and settling vat  
**Winemaking methods :** Traditional in thermo regulated vats  
**Raising methods:** Traditional in vats  
**Ageing :** From 5 to 10 years or more according to harvest

#### Visual aspects :

Pale white gold with light green sparks. Shiny and clear. Lively yet mature.

#### Olfactory aspects :

this wine possesses an elegant strength. It develops hints of peaches, apricots and white flowers. Its richness lies in its maturity. The finale reminds us of a summer morning.

#### Tasting :

This wine is full bodied and harmonious. The mellowness and acidity are combined to perfection.  
The finale is lasting and elegantly complex.

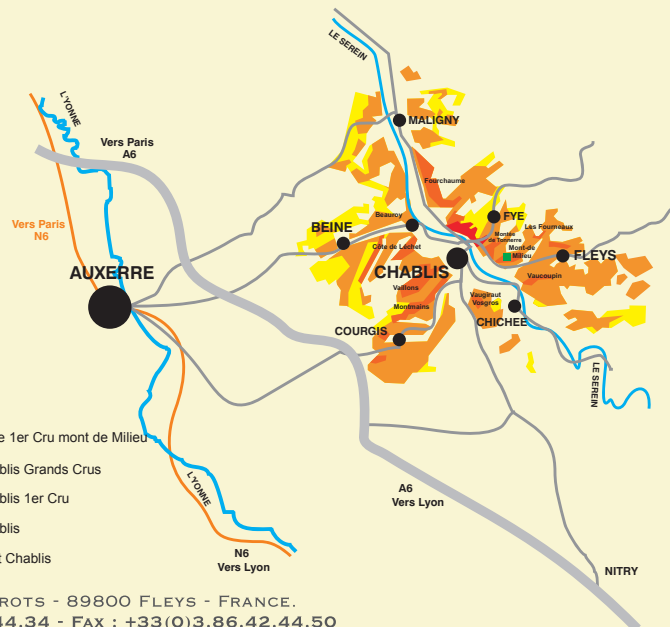
#### Food Pairings :

Sautéed foie gras, guinea hen with sweet peppers, fish in cream sauces, fresh ripened cheeses, lemon meringue pie.

#### Serving Temperature :

10 to 12° as an aperitif 12 to 14 to accompany a meal.

JPR Lédé oenologist - Georges Pertuiset  
President of the French sommelier



vigneron  
indépendant

18 RUE DES PRÉGIROTS - 89800 FLEYS - FRANCE.  
TÉL : +33(0)3.86.42.44.34 - FAX : +33(0)3.86.42.44.50  
WWW.CHABLIS-GAUTHERON.COM - VINS@CHABLISGAUTHERON.COM