



**TOP
SELECTION**

EST. 2000

Agnès Gleizes Chablis 1er Cru Mont De Milieu

COUNTRY

France

REGION

Burgundy

GRAPE

Chardonnay

VINTAGE

2022

ABOUT THE DOMAINE

Agnès Gleizes is a rising star of the Chablis region, rapidly becoming a modern qualitative benchmark, producing wines that possess the quintessential elegance, strength and finesse the region is known for. Currently, Agnès with husband Cyril Gautheron are at the head of Domaine Gautheron. She settled in Fleys in 2020 and started working at her husband's estate taking advantage of over 28ha of vines at prime location to make wines under her own name in Chablis. Agnes originally from St Chinian was previously the head of Domaine La Croix Sainte-Eulalie her family's winery. Committed to expressing the distinct characteristics of each terroir, Agnes is meticulous in her approach both in the vineyard and the winery.

WINEMAKING

Mont de Milieu, is a Premier Cru of the right bank (the bank where the Chablis Grand Cru is also located). The name of this climate evokes the particularity of this hill which once sheltered in its middle a border between the county of Champagne and the duchy of Burgundy. The sloping hillside facing south-south-east is protected from the wind by the forest that overhangs it. The very homogeneous limestone subsoil gives a soil conducive to long and slow maturation.

Vinification is traditional, aiming to best express the appellation and the terroir. Once harvested, the grapes are taken to the winery where they are immediately pressed after being sorted to keep only the healthiest and ripest grapes. Then a gentle pressing is carried out with the pneumatic presses at low pressure allowing the selection of the best juices without crushing or oxidation. This is followed by an 18-hour static settling to remove the coarsest sediment in order to keep only the fine lees. Alcoholic fermentation takes place in temperature-controlled vats at 16-18C for 3-4 weeks. Each plot is vinified separately so that each terroir can express itself. This is followed by malolactic fermentation which stabilizes the wines by giving them a perfect balance. The wines are then left on the fine lees for 3-8 months depending on the vintages.

TASTING NOTES

Beautiful pale white gold colour with soft green reflections. The nose is powerful, generous and elegant. It develops aromas of peach, apricot and white flowers. The palate is full and elegant. It combines freshness, minerality with floral notes.



TECHNICAL NOTES

Alcohol by volume
13%