

THE SOURCE

Producer	Domaine Christophe et fils		
Wine	2018 Chablis, 1er Cru Mont de Milieu		
Region and Country	Chablis, France		
Varietal(s)	Chardonnay		
Terroir	Located south of the grand crus and the noblest of premier crus, Montée de Tonnerre, it's one of the most versatile premier crus in Chablis. Although it's not talked about much, on this side of the river it's easy to see slopes that have a tremendous amount of the portlandian limestone that have made their way down the hills and are set in place by the sticky marne soils (calcium rich clay) on kimmeridgian marl bedrock. These soil elements and the south to southwest aspects on this side of the Serein River often have greater palate weight and roundness, and less intense mineral components than many of those across the river on the left bank, depending on each vineyard. Mont de Milieu has a great range of characteristics that place it in the center stylistically between the right and left bank. Finesse is its main game but it plenty of thrust that drives home its complex range of subtleties.		
Soil	The topsoil is composed of decomposed Portlandian limestone scree, Kimmeridgian limestone marls and marne, a limestone-rich clay. It's less deep than its illustrious neighbor to the north, 1er Cru Montée de Tonnerre, but deeper than most of the left bank vineyards of Chablis.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted between 1980-1990	Altitude(m); Aspect	190; South and in the middle of the slope
Vinification	The grapes are picked by hand, pressed, settled in tank overnight, then racked off the heavy sediments after one day before beginning its low temperature fermentation. The spontaneous wild yeast fermentation lasts between 1-2 months and takes place in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). Battonage (stirring) is sometimes made, but only in the steel tanks and the frequency depends on the vintage—warm years nothing and in colder ones no more than two times. The first SO2 addition is made after the press before fermentation and the second (and sometimes the last) after both fermentations have finished.		
Aging	One year in stainless steel (80%) and the remainder in 228-liter oak barrels (new, 1, 2 and 3 year-old, the total new wood is approximately 7%). It is fined and filtered.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide. It's fined with bentonite (a natural clay) and filtered with diatomaceous earth (fossilized sedimentary algae with a siliceous skeleton)—both are natural products.		

Observations (subjective and abstract; based on young wines)

General Impressions	Mineral, Fine, Sweet Citrus, Ethereal, White Flower, Oyster Shell, Ocean Spray, Iodine		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.2-13.0	Titrateable Acidity (g/L)	N/A
pH	3.10-3.25	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Sebastien Christophe
Read more about The Source and Christophe et Fils at www.thesourceimports.com